SERVICE MANUAL

COOKING

Built-in appliances and floor-mounted stoves with „Perfect 2“ input electronics

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Table of contents

1. ESD=electrostatic discharge

As the single electronic interfaces are not protected internally against statical electricity and are partially open, you must pay attention to that, in case of a repair, there will be a potential compensation via the housing of the appliance (touch it) in order to neutralize a possible charging and to prevent a damaging of the affected electronic interface.

You also have to be careful with those electronics delivered as spare parts, which have to be put out of the ESD protective package only after a potential compensation (discharge of possible statical electricity).

If a potential compensation with an existing static electricity is not executed, it does not mean that the electronic is demaged directly. Consequential damages may result due to the damaging of internal structures which arise only in case of load through temperature and current.

Endangered are all assembly groups which are provided with control entries, wire paths lying open and free-accessible processors.

2. Software specifications, Functions

2.1 Illustration of the input electronics (UI) Perfect2

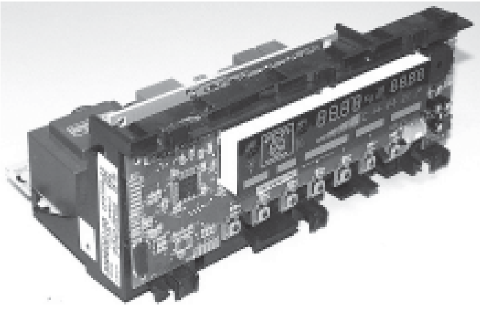


Fig.: UI with Prisma power electronic

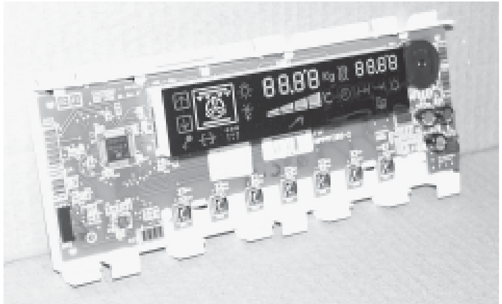


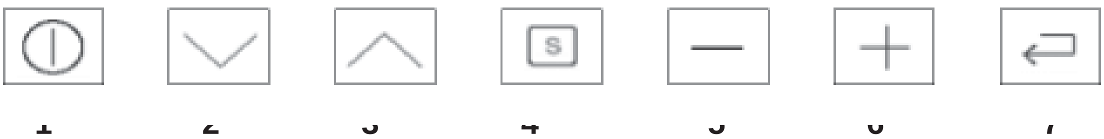
Fig.: UI for power electronic

2.2 Button / and display layouts of all appliance groups, countries and brand

- Display layout for fitted and floor-mounted AEG appliances in Germany

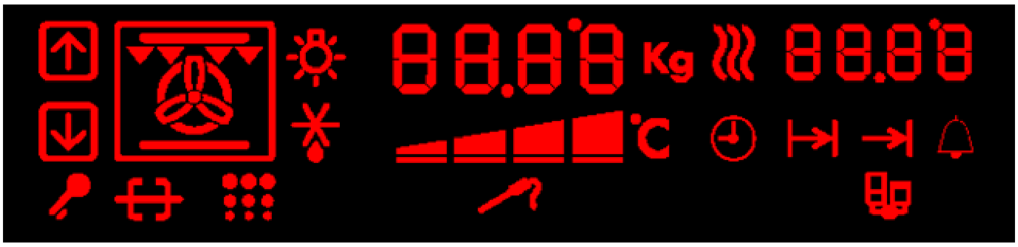


- Button layouts of all appliance groups, countries and brand AEG in Germany

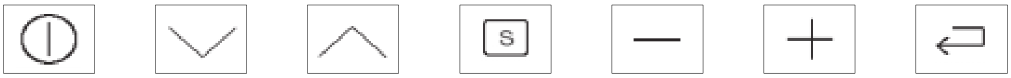


Key 1	-	Main Button
Key 2 and 3	-	Selection button - oven functions vorwärts/rückwärts
Key 4	-	Selection button - Quick Heating
Key 5 and 6	-	Minus/Plus (e.g., clock, meat thermometer, etc.)
Key 7	-	Selection button MODE (e.g., clock, meat thermometer, etc.)

- Display layout for fitted and floor-mounted AEG and Electrolux appliances

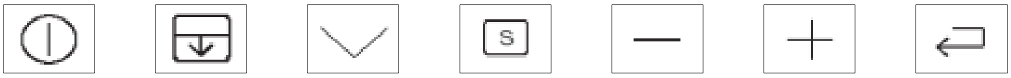


- Button layout for all appliance groups **A**



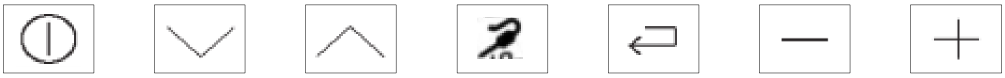
1 **2** **3** **4** **5** **6** **7**

- Button layout oven **A**



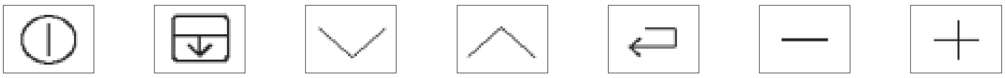
8 **7**

- Button layout for all appliance groups **B**



9 **10**

- Button layout oven **B**



7

Key 1	-	Main Button
Key 2 and 3	-	Selection button - oven functions vorwärts/rückwärts
Key 4	-	Selection button - Quick Heating
Key 5 and 6	-	Minus/Plus (e.g., clock, meat thermometer, etc.)
Key 7	-	Selection button MODE (e.g., clock)
Key 8	-	Selection button double Oven
Key 9	-	Selection button meat thermometer
Key 10	-	Selection button MODE (e.g., clock)

2.3 Main features of operation

2.3.1 Clock setting following network reset

Information: The oven only functions with set time!

When the appliance must be connected again with the mains e.g. after a repair, you have to set the clock anew. Proceed as follows:

a) Following connection or a power loss and depending on the display class, either the symbol for the time of day blinks or the arrow in front of the the ‘time of day’ symbol blinks.
b) With the +/- buttons, it can also be a separate component when necessary (input module) to set the time of day.
c) If need be, confirm with the MODE button (=Timer button) The appliance is ready for operation.

2.3.2 Electronic child-safe function

Basic prerequisites:
- Power supply voltage is connected
- No oven function selected.
- If the appliance is equipped with a Main Switch, then this must be activated

To activate and deactivate the child-safety function, the MODE button (=Timer button) must be activated together with the „„Minus“ button, or, with appliances featuring a Temperature Selection Switch, this must be put into the „Minus“ position when activating the MODE button (=Timer button).

Caution: the child-proof lock remains activated even when there is a voltage drop.

Additional important information on this subject is included in Chapter 3.6 "Special instructions on hob/oven communication in floor-mounted appliances".

3. Functions of appliance

3.1 Oven functions, capacities and small consumer - appliance-specific

Brand / Market: AEG (Nexxxt) Germany + AEG (Nexxxt) Export
Oven class without pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25		
Pos.0 (Appliance switched off)												
Pos.1	150	B	-	X	X	X	X	X	X	X	3030	13,2
Pos.2	200	A	-	-	X	X	X	X	X	X	3030	13,2
Pos.3	120/80	-	-	X	X	X	X	X	X	X	3030	13,2
Pos.4 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	X	2090	9,1
Pos.5	180	A	X	X	-	-	X	X	X	X	3030	13,2
Pos.6	300	-	X	X	-	-	-	X	X	X	2990	13,0
Pos.7	300	-	X	-	-	-	-	X	X	X	1990	8,7
Pos.8 (keep warm)	80	-	-	X	X	-	-	X	X	X	2090	9,1
Pos.9	30	-	-	-	-	-	X	-	X	X	105	0,5
Pos.10	150	-	-	-	X	-	-	X	X	X	1090	4,7

Manual booster		A	-	X	-	X	X	X	X	X	3030	13,2
Manual booster		B	X	-	X	-	X	X	X	X	3030	13,2

Brand / Market: AEG (Nexxxt) Germany + AEG (Nexxxt) Export
Oven class with pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)						
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	door lock	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25	5		
Pos.0 (Appliance switched off)													
Pos.1	150	B	-	X	X	X	X	X	X	X	-	3030	13,2
Pos.2	200	A	-	-	X	X	X	X	X	X	-	3030	13,2
Pos.3	120/80	-	-	X	X	X	X	X	X	X	-	3030	13,2
Pos.4 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.5	180	A	X	X	-	-	X	X	X	X	-	3030	13,2
Pos.6	300	-	X	X	-	-	-	X	X	X	-	2990	13,0
Pos.7	300	-	X	-	-	-	-	X	X	X	-	1990	8,7
Pos.8 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.9	30	-	-	-	-	-	X	-	X	X	-	105	0,5
Pos.10	150	-	-	-	X	-	-	X	X	X	-	1090	4,7
Pos.11 (Pyro)	2 different running times	-	X	X	X	-	X	X	-	-	X	2930	12,7

Manual booster		A	-	X	-	X	X	X	X	X	-	3030	13,2
Manual booster		B	X	-	X	-	X	X	X	X	-	3030	13,2

Brand / Market: AEG Export France
Oven class without pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)						
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	Motor Grillspieß	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25	5		
Pos.0 (Appliance switched off)													
Pos.1	150	B	-	X	X	X	X	X	X	X	-	3030	13,2
Pos.2	200	A	-	-	X	X	X	X	X	X	-	3030	13,2
Pos.3	120/80	-	-	X	X	X	X	X	X	X	-	3030	13,2
Pos.4 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.5	180	C	X	X	-	-	X	X	X	X	X	3035	13,2
Pos.6	300	-	X	X	-	-	-	X	X	X	X	2995	13,0
Pos.7	300	-	X	-	-	-	-	X	X	X	X	1995	8,7
Pos.8 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.9	30	-	-	-	-	-	X	-	X	X	-	105	0,5
Pos.10	150	-	-	-	X	-	-	X	X	X	-	1090	4,7

Manual booster		A	-	X	-	X	X	X	X	X	-	3030	13,2
Manual booster		B	X	-	X	-	X	X	X	X	-	3030	13,2
Manual booster		C	-	X	-	X	X	X	X	X	X	3035	13,2

Brand / Market: AEG Export France
Oven class with pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)							
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	Motor Grillspieß	door lock	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25	5	5		
Pos.0 (Appliance switched off)														
Pos.1	150	B	-	X	X	X	X	X	X	X	-	-	3030	13,2
Pos.2	200	A	-	-	X	X	X	X	X	X	-	-	3030	13,2
Pos.3	120/80	-	-	X	X	X	X	X	X	X	-	-	3030	13,2
Pos.4 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	X	-	-	2090	9,1
Pos.5	180	C	X	X	-	-	X	X	X	X	X	-	3035	13,2
Pos.6	300	-	X	X	-	-	-	X	X	X	X	-	2995	13,0
Pos.7	300	-	X	-	-	-	-	X	X	X	X	-	1995	8,7
Pos.8 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	-	2090	9,1
Pos.9	30	-	-	-	-	-	X	-	X	X	-	-	105	0,5
Pos.10	150	-	-	-	X	-	-	X	X	X	-	-	1090	4,7
Pos.11 (Pyro)	2 different running times	-	X	X	X	-	X	X	-	-	-	X	2930	12,7

Manual booster	A	-	X	-	X	X	X	X	X	-	-	3030	13,2
Manual booster	B	X	-	X	-	X	X	X	X	-	-	3030	13,2
Manual booster	C	-	X	-	X	X	X	X	X	X	-	3035	13,2

Brand / Market: AEG (Nexxxt) UK
Oven class Double oven without pyrolytical cleaning
Electronic: OVC2000

Main oven

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1600	700	1000	2000	13	25	25		
Pos.0 (Appliance switched off)											
Pos.1 (lighting)	-	-	-	-	-	-	-	-	X	25	0,1
Pos.2	250	-	X	X	-	-	-	X	X	2350	10,2
Pos.3	250	-	X	-	-	-	-	X	X	1650	7,2
Pos.4	150	B	-	X	X	X	X	X	X	3063	13,3
Pos.5	200	A	-	-	X	X	X	X	X	3063	13,3
Pos.6 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	1750	7,6
Pos.7	180	A	X	X	-	-	X	X	X	2363	10,3
Pos.8	150	B	-	X	X	-	X	X	X	1763	7,7
Pos.9	30	-	-	-	-	-	X	-	X	38	0,2
Pos.10 (keep warm)	80	-	-	X	X	-	-	X	X	1750	7,6

Manual booster											
A		-	X	-	X	X	X	X	2763	12,0	
B		X	-	X	-	X	X	X	2663	11,6	

Small oven (top)

			heating elements (Watt)			small loads (Watt)			
			grill element	top element	bottom element	cooling fan	oven lamp	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1600	700	1000	25	40		
Pos.0 (Appliance switched off)									
Pos.1 (lighting)	-	-	-	-	-	-	X	40	0,2
Pos.2	250	-	X	X	-	X	X	2365	10,3
Pos.3	250	-	X	-	-	X	X	1665	7,2
Pos.4 (top-/bottom el.)	200	A	-	X	X	X	X	1765	7,7
Pos.5	150	-	-	-	X	X	X	1065	4,6
Pos.6 (keep warm)	80	-	-	X	X	X	X	1765	7,7

Manual booster								
A		X	-	X	X	X	2665	11,6

Brand / Market: AEG (Nexxxt) UK
Oven class with pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)						
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	door lock	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25	5		
Pos.0 (Appliance switched off)													
Pos.1	300	-	X	X	-	-	-	X	X	X	-	2990	13,0
Pos.2	300	-	X	-	-	-	-	X	X	X	-	1990	8,7
Pos.3	150	B	-	X	X	X	X	X	X	X	-	3030	13,2
Pos.4	200	A	-	-	X	X	X	X	X	X	-	3030	13,2
Pos.5	120/80	-	-	X	X	X	X	X	X	X	-	3030	13,2
Pos.6 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.7	180	A	X	X	-	-	X	X	X	X	-	3030	13,2
Pos.8	150	B	-	X	X	-	X	X	X	X	-	2130	9,3
Pos.9	150	-	-	-	X	-	-	X	X	X	-	1090	4,7
Pos.10	30	-	-	-	-	-	X	-	X	X	-	105	0,5
Pos.11 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.12 (Pyro)	2 different running times	-	X	X	X	-	X	X	-	-	X	2930	12,7

Manual booster													
A			-	X	-	X	X	X	X	X	-	3030	13,2
B			X	-	X	-	X	X	X	X	-	3030	13,2

Brand / Market: Zanussi UK
Oven class Double oven without pyrolytical cleaning
Electronic: OVC2000

Main oven

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1600	700	1000	2000	13	25	25		
Pos.0 (Appliance switched off)											
Pos.1 (lighting)	-	-	-	-	-	-	-	-	X	25	0,1
Pos.2	250	-	X	X	-	-	-	X	X	2350	10,2
Pos.3	250	-	X	-	-	-	-	X	X	1650	7,2
Pos.4	150	-	-	X	X	X	X	X	X	3063	13,3
Pos.5 (top-/bottom el.)	200	B	-	X	X	-	-	X	X	1750	7,6
Pos.6	180	A	X	X	-	-	X	X	X	2363	10,3
Pos.7	200	A	-	-	X	X	X	X	X	3063	13,3
Pos.8	30	-	-	-	-	-	X	-	X	38	0,2
Pos.9	150	-	-	-	X	-	-	X	X	1050	4,6
Pos.10 (keep warm)	80	-	-	X	X	-	-	X	X	1750	7,6

booster "AUTO"											
A			-	X	-	X	X	X	X	2763	12,0
B			X	-	X	-	X	X	X	2663	11,6

Small ove (top)

			heating elements (Watt)			small loads (Watt)			
			grill element	top element	bottom element	cooling fan	oven lamp	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1600	700	1000	25	25		
Pos.0 (Appliance switched off)									
Pos.1 (lighting)	-	-	-	-	-	-	X	25	0,1
Pos.2	250	-	X	X	-	X	X	2350	10,2
Pos.3	250	-	X	-	-	X	X	1650	7,2
Pos.4 (top-/bottom el.)	200	A	-	X	X	X	X	1750	7,6
Pos.5	150	-	-	-	X	X	X	1050	4,6

booster "AUTO"									
A			X	-	X	X	X	2650	11,5

Brand / Market: Upright ovens (M2) Electrolux SC
Oven class without pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	2400	40	25	40	25		
Pos.0 (Appliance switched off)												
Pos.1	180	-	-	-	-	X	X	X	X	X	2530	11,0
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	X	2090	9,1
Pos.3	190	-	-	-	X	X	X	X	X	X	3530	15,3
Pos.4	120/80	-	-	-	-	X	X	X	X	X	2530	11,0
Pos.5	200	-	X	X	-	-	X	X	X	X	3030	13,2
Pos.6	250	-	X	X	-	-	-	X	X	X	2990	13,0
Pos.7 (keep warm)	80	-	-	X	X	-	-	X	X	X	2090	9,1
Pos.8	30	-	-	-	X	-	X	-	X	X	1105	4,8
Pos.9	30	-	-	-	-	-	X	-	X	X	105	0,5
Pos.10 (lighting)	-	-	-	-	-	-	-	-	X	X	65	0,3

booster "AUTO"											
A		-	-	X	X	X	X	X	X	3530	15,3

Brand / Market: Upright ovens (M2) Electrolux SC
Oven class with pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)						
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	door lock	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	2400	40	25	40	25	5		
Pos.0 (Appliance switched off)													
Pos.1	180	-	-	-	-	X	X	X	X	X	-	2530	11,0
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.3	190	-	-	-	X	X	X	X	X	X	-	3530	15,3
Pos.4	120/80	-	-	-	-	X	X	X	X	X	-	2530	11,0
Pos.5	200	-	X	X	-	-	X	X	X	X	-	3030	13,2
Pos.6	250	-	X	X	-	-	-	X	X	X	-	2990	13,0
Pos.7 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	2090	9,1
Pos.8	30	-	-	-	X	-	X	-	X	X	-	1105	4,8
Pos.9	30	-	-	-	-	-	X	-	X	X	-	105	0,5
Pos.10 (Pyro)	3 different running times	-	X	X	X	-	X	X	-	-	X	2930	12,7
Pos.11 (lighting)	-	-	-	-	-	-	-	-	X	X	-	65	0,3

booster "AUTO"												
A		-	-	X	X	X	X	X	X	-	3530	15,3

Brand / Market: Upright ovens (M2) Electrolux
Oven class Double oven without pyrolytical cleaning
Electronic: OVC2000

Main oven

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	2400	40	25	40	25		
Pos.0 (Appliance switched off)												
Pos.1	180	-	-	-	-	X	X	X	X	X	2530	11,0
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	X	2090	9,1
Pos.3	190	-	-	-	X	X	X	X	X	X	3530	15,3
Pos.4	120/80	-	-	-	-	X	X	X	X	X	2530	11,0
Pos.5	200	-	X	X	-	-	X	X	X	X	3030	13,2
Pos.6	250	-	X	X	-	-	-	X	X	X	2990	13,0
Pos.7 (keep warm)	80	-	-	X	X	-	-	X	X	X	2090	9,1
Pos.8	30	-	-	-	X	-	X	-	X	X	1105	4,8
Pos.9	30	-	-	-	-	-	X	-	X	X	105	0,5
Pos.10 (lighting)	-	-	-	-	-	-	-	-	X	X	65	0,3

booster "AUTO"											
A		-	-	X	X	X	X	X	X	3530	15,3

Small oven (top)

			heating elements (Watt)			small loads (Watt)				
			grill element	top element	bottom element	cooling fan	oven lamp back wall	oven lamp side wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	25	40	25		
Pos.0 (Appliance switched off)										
Pos.1 (top-/bottom el.)	200	A	-	X	X	X	X	X	2090	9,1
Pos.2	225	-	X	-	X	X	X	X	2990	13,0
Pos.3	150	-	-	-	X	X	X	X	1090	4,7
Pos.4	250	-	X	X	-	X	X	X	2990	13,0
Pos.5 (lighting)	-	-	-	-	-	-	X	X	65	0,3

booster "AUTO"									
A		X	X	-	X	X	X	2990	13,0

Brand / Market: Upright ovens (M2) Electrolux UK
Oven class Double oven with pyrolytical cleaning
Electronic: OVC2000

Main oven

oven function	suggested temperature	Boost	heating elements (Watt) grill element	top element	bottom element	rear element	small loads (Watt) cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	door lock	Power (W)	current ampere (W)
			1900	1000	1000	1900	31	20	40	20	5		
Pos.0 (Appliance switched off)													
Pos.1 (lighting)	-	-	-	-	-	-	-	-	X	X	-	60	0,3
Pos.2	180	A	-	-	-	X	X	X	X	X	-	2011	8,7
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	X	-	2080	9,0
Pos.4	190	A	-	-	X	X	X	X	X	X	-	3011	13,1
Pos.5	120/80	-	-	-	-	X	X	X	X	X	-	2011	8,7
Pos.6	200	-	X	-	-	-	X	X	X	X	-	2011	8,7
Pos.7	250	-	X	-	-	-	-	X	X	X	-	1980	8,6
Pos.8	150	-	-	X	-	-	-	X	X	X	-	1080	4,7
Pos.9	150	-	-	-	X	-	-	X	X	X	-	1080	4,7
Pos.10 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	2080	9,0
Pos.11	30	-	-	-	-	-	X	-	X	X	-	91	0,4
Pos.12 (Pyro)	3 different running times	-	X	X	X	-	X	X	-	-	X		

booster "AUTO"													
A			X	-	-	X	X	X	X	X	-	3011	13,1

Small oven (top)

oven function	suggested temperature	Boost	heating elements (Watt) grill element	top element	bottom element	small loads (Watt) cooling fan	oven lamp back wall	door lock	Power (W)	current ampere (W)
			2200	550	1000	20	25	5		
Pos.0 (Appliance switched off)										
Pos.1 (lighting)	-	-	-	-	-	-	X		25	0,1
Pos.2	250	-	X	X	-	X	X		2795	12,2
Pos.3	250	-	X	-	-	X	X		2245	9,8
Pos.4 (top-/bottom el.)	200	A	-	X	X	X	X		1595	6,9
Pos.5 (Pyro)	3 different running times	-	X	X	X	X	-	X		

booster "AUTO"										
A			X	X	X	X	X	-	2795	12,2

Brand / Market: Upright ovens (M2) Elektrolux UK
Oven class Double oven without pyrolytical cleaning
Electronic: OVC2000

Main oven

oven function	suggested temperature	Boost	heating elements (Watt) grill element	top element	bottom element	rear element	small loads (Watt) cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	Power (W)	current ampere (W)
			1900	1000	1000	1900	31	20	40	20		
Pos.0 (Appliance switched off)												
Pos.1 (lighting)	-	-	-	-	-	-	-	-	X	X	60	0,3
Pos.2	180	A	-	-	-	X	X	X	X	X	2011	8,7
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	X	2080	9,0
Pos.4	190	A	-	-	X	X	X	X	X	X	3011	13,1
Pos.5	120/80	-	-	-	-	X	X	X	X	X	2011	8,7
Pos.6	200	-	X	-	-	-	X	X	X	X	2011	8,7
Pos.7	250	-	X	-	-	-	-	X	X	X	1980	8,6
Pos.8	150	-	-	X	-	-	-	X	X	X	1080	4,7
Pos.9	150	-	-	-	X	-	-	X	X	X	1080	4,7
Pos.10 (keep warm)	80	-	-	X	X	-	-	X	X	X	2080	9,0
Pos.11	30	-	-	-	-	-	X	-	X	X	91	0,4

booster "AUTO"												
A			-	-	X	X	X	X	X	X	3011	13,1

Small oven (top)

oven function	suggested temperature	Boost	heating elements (Watt) grill element	top element	bottom element	small loads (Watt) cooling fan	oven lamp back wall	Power (W)	current ampere (W)
			2200	550	1000	20	25		
Pos.0 (Appliance switched off)									
Pos.1 (lighting)	-	-	-	-	-	-	X	25	0,1
Pos.2	250	-	X	X	-	X	X	2795	12,2
Pos.3	250	-	X	-	-	X	X	2245	9,8
Pos.4 (top-/bottom el.)	200	A	-	X	X	X	X	1595	6,9

booster "AUTO"									
A			X	X	X	X	X	2795	12,2

Brand / Market: Upright ovens (M2) Electrolux UK
Oven class Double oven w ith pyrolytical cleaning
Electronic: OVC2000

Main oven

			heating elements (Watt)				small loads (Watt)						
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	oven lamp side wall	door lock	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	31	20	40	20	5		
Pos.0 (Appliance switched off)													
Pos.1 (lighting)	-	-	-	-	-	-	-	-	X	X	-	60	0,3
Pos.2	180	A	-	-	-	X	X	X	X	X	-	2011	8,7
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	X	-	2080	9,0
Pos.4	190	A	-	-	X	X	X	X	X	X	-	3011	13,1
Pos.5	120/80	-	-	-	-	X	X	X	X	X	-	2011	8,7
Pos.6	200	-	X	-	-	-	X	X	X	X	-	2011	8,7
Pos.7	250	-	X	-	-	-	-	X	X	X	-	1980	8,6
Pos.8	150	-	-	X	-	-	-	X	X	X	-	1080	4,7
Pos.9	150	-	-	-	X	-	-	X	X	X	-	1080	4,7
Pos.10 (keep warm)	80	-	-	X	X	-	-	X	X	X	-	2080	9,0
Pos.11	30	-	-	-	-	-	X	-	X	X	-	91	0,4
Pos.12 (Pyro)	3 different running times	-	X	X	X	-	X	X	-	-	X		

booster "AUTO"													
A			X	-	-	X	X	X	X	X	-	3011	13,1

Small oven (top)

			heating elements (Watt)			small loads (Watt)				
			grill element	top element	bottom element	cooling fan	oven lamp back wall	door lock	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	2200	550	1000	20	25	5		
Pos.0 (Appliance switched off)										
Pos.1 (lighting)	-	-	-	-	-	-	X		25	0,1
Pos.2	250	-	X	X	-	X	X		2795	12,2
Pos.3	250	-	X	-	-	X	X		2245	9,8
Pos.4 (top-/bottom el.)	200	A	-	X	X	X	X		1595	6,9
Pos.5 (Pyro)	3 different running times	-	X	X	X	X	-	X		

booster "AUTO"										
A			X	X	X	X	X	-	2795	12,2

Brand / Market: Upright ovens Husqvarna
Oven class Double oven w ithout pyrolytical cleaning
Electronic: OVC2000

Main oven

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp left	oven lamp right	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1350	31	20	25	25		
Pos.0 (Appliance switched off)												
Pos.1 (lighting)	-	-	-	-	-	-	-	-	X	X	50	0,2
Pos.2 (top-/bottom el.)	200	-	-	X	X	-	-	X	X	X	2070	9,0
Pos.3	180	-	-	X	X	X	X	X	X	X	2471	10,7
Pos.4	200	-	X	-	-	-	X	X	X	X	2021	8,8
Pos.5	250	-	X	-	-	-	-	X	X	X	1990	8,7
Pos.6	225	-	X	-	X	-	-	X	X	X	2990	13,0

Small oven (top)

			heating elements (Watt)			small loads (Watt)		
			grill element	top element	bottom element	cooling fan	oven lamp	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	2000	1000	1400	20	25		
Pos.0 (Appliance switched off)									
Pos.1 (lighting)	-	-	-	-	-	-	X	25	0,1
Pos.2 (top-/bottom el.)	200	A	-	X	X	X	X	2445	10,6
Pos.3	225	-	X	-	X	X	X	3445	15,0

booster "AUTO"									
A			X	-	X	X	X	2990	13,0

3.2 Pyrolitical cleaning - Explanation

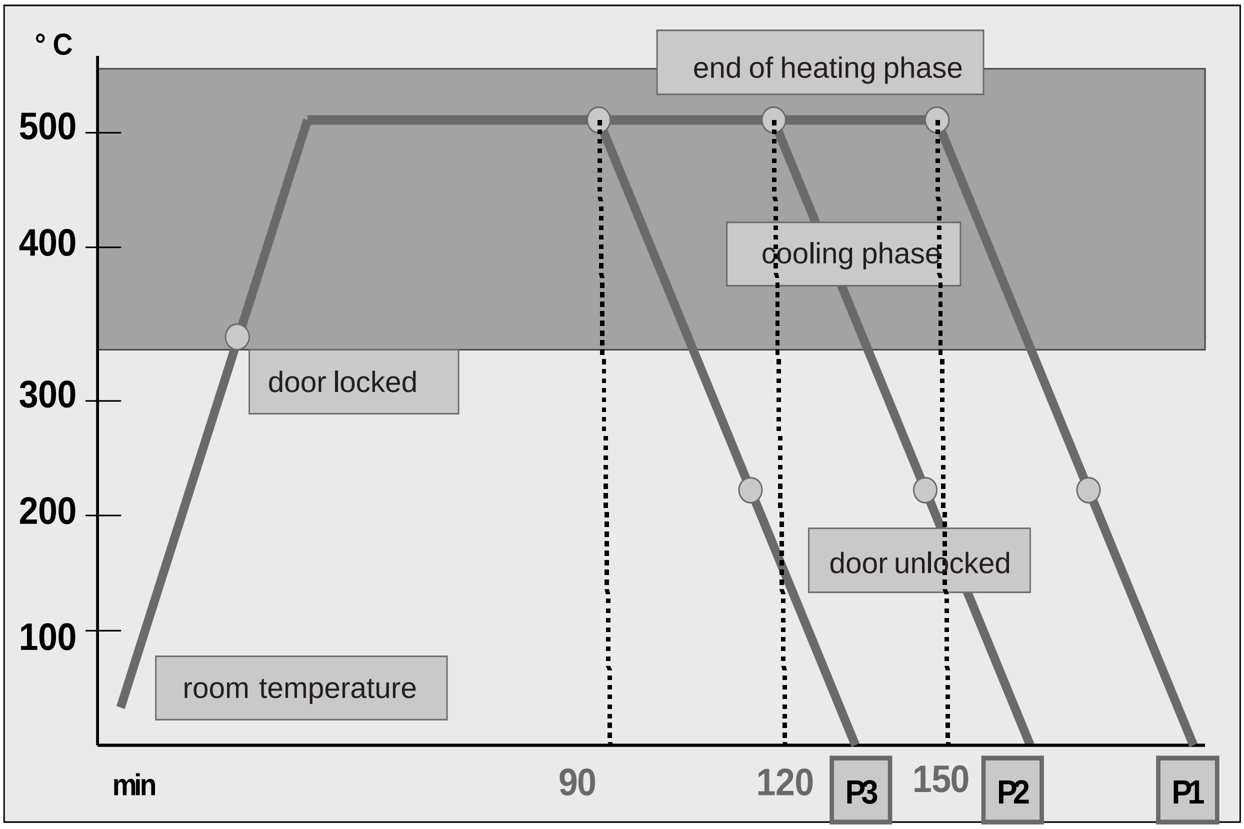


Fig. heating-up curve temperature (°C) / time (min

With the Pyroluxe self-cleaning system the residues in the interior are carbonized to ashes at high temperatures. The centre of gravity temperature of the muffle is approx. 500°C.

A max. selection of three pyrolysis durations (P…) can be made per appliance class and equipment.

Pyrolysis duration (heating duration)

P1	>	heating duration	150min
P2	>	heating duration	120min
P3	>	heating duration	90min

Note: In appliances which are equipped with two pyrolysis durations, P2 corresponds to the pyrolysis duration P3.

The oven door is locked at a centre of gravity temperature of the muffle of approx. 312°C, after a heating-up time of approx. 11 min.

The oven door is unlocked at a centre of gravity temperature of the muffle of approx. 204°C. The moment depends on the selected pyrolytic duration.

The cooling fan is running at an increased speed until the moment of unlocking. At a centre of gravity temperature of the muffle of approx. 130°C it switches off.

Caution: deviation with floor-mounted appliances

3.3 High-speed heating - Explanation

Explanation: Quick-Heating means reaching the selected oven temperature as quickly as possible.
After reaching the oven temperature, it switches back to the originally selected oven function (heating element configuration).

The Quick-Heating function is displayed depending on the appliance either by a symbol or by animated bar.

Note: Quick-Heating function - manual operation
Quick-Heating function „AUTO“ - Automatically active, not switchable

The type of Quick-Heating function available is in Chapter 3.1.

Caution: distinctive feature of double ovens

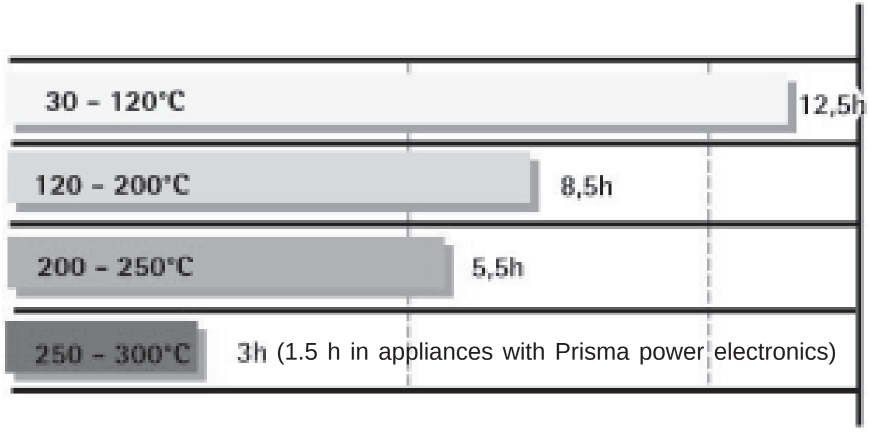
If an oven muffle is already in operation and the second oven muffle is switched on, the fast heating function of this second oven muffle cannot be manually started or does not start automatically respectively.

If the active oven muffle is already in fast heating mode, this deactivates when the second oven muffle is switched on.

3.4 Safety function safety cutoff of oven

If the oven is not switched off after a specific period of time or if the temperature is not changed, then it switches off automatically.

The oven switches off at an oven temperature of:



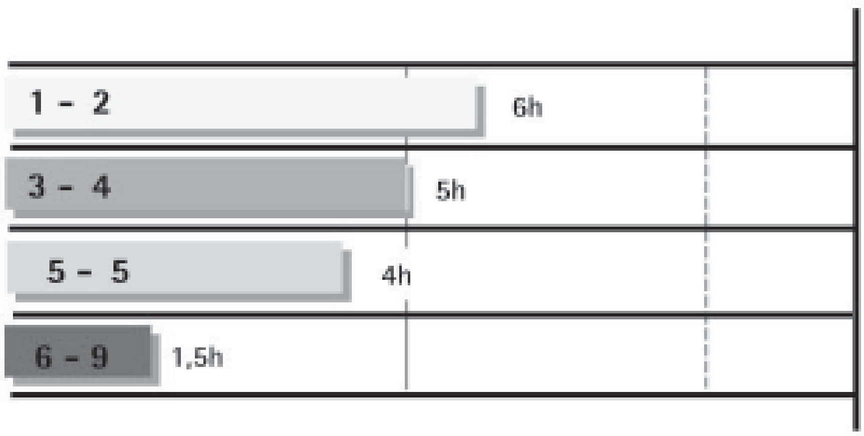
Putting into operation after a safety cutoff:
- Switch off appliance, or set selection switch to the 0 position

Note: The safety cutoff is cancelled, when the clock function „duration" or „end" has been set. Furthermore, it is not active with the functions, low-temperature cooking (bio cooking) and Pyrolyse.

3.5 Safety function safety cutoff of cooking zones

If the cooking zones are not switched off after a certain period of time, or the temperature not changed, they switch off automatically.

The temporal cutoff depends on the set cooking level:



4. Functional parts - Component data, installation situation, dismantling

4.1 Functional parts - Oven control

4.1.1 Input electronic (UI) Perfect2

Perfect2 ist ein integriertes Steuersystem für Backöfen. Das System besteht aus einer elektronischen Programmiereinheit, die durch einen programmierbaren Mikroprozessor (über ein personalisiertes Programm) gesteuert wird.Weiter verfügt es über ein LED Display, welches je nach Variante als Text Display oder auch als reines Symbol Display ausgeführt sein kann.

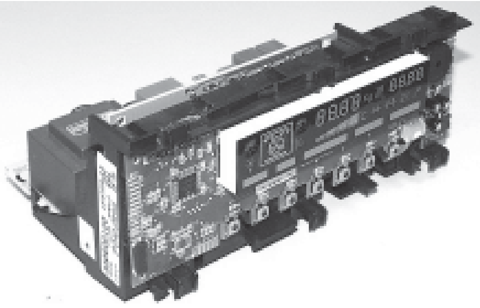


Fig.: UI with Prisma power electronic

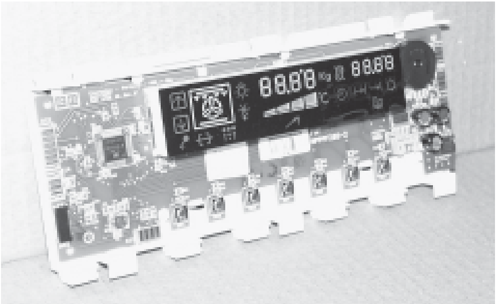
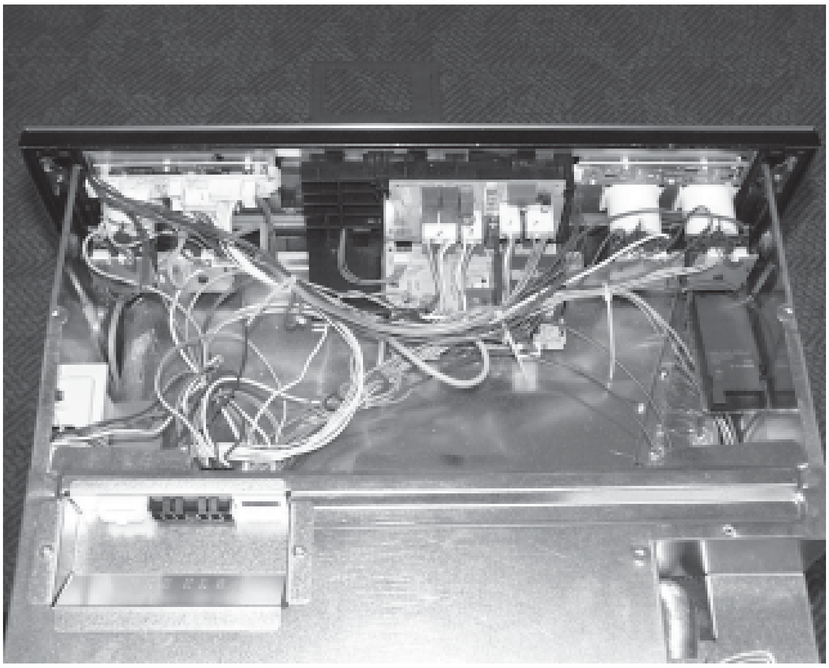


Fig.: UI für Leistungselektronik OVC2000

Wie auf den beiden Abbildungen zu sehen ist, können je nach Geräteklasse verschiedene Leistungselektroniken in den Geräten eingebaut sein. Die Leistungselektronik OVC2000 ist in dem Kapitel 4.1.2 beschrieben. Während die Prisma Leistungselektronik mit dem Perfect2 UI eine Einheit in einem gemeinsamen Gehäuse bildet, ist die Leistungselektronik OVC2000 an einem separaten Platz im Gerät positioniert.

Input electronic (UI) Perfect2 in built-in condition

Beispielabbildung AEG Einbauherd
Upper View of Opened Device



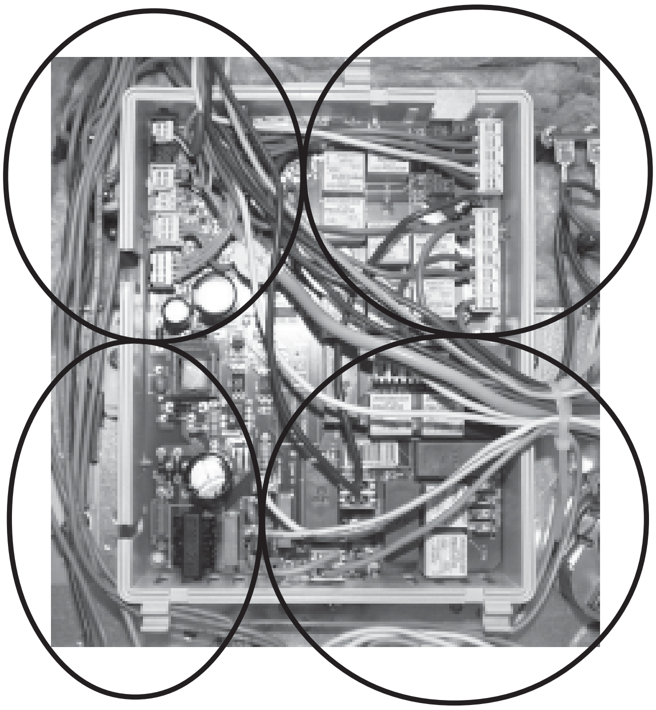
4.1.2 Power electronics

4.1.2.1 Power electronic OVC2000

Connections for

- meat thermometer
- Temperature sensor
- door lock
- telescopic bars
- data link

Power supply
50....60Hz
230V AC



Relay for

- door lock
- lighting
- fan, moto

Relay for

- all-pole cutoff

Fig.: Powerboard OVC2000 wired in the appliance

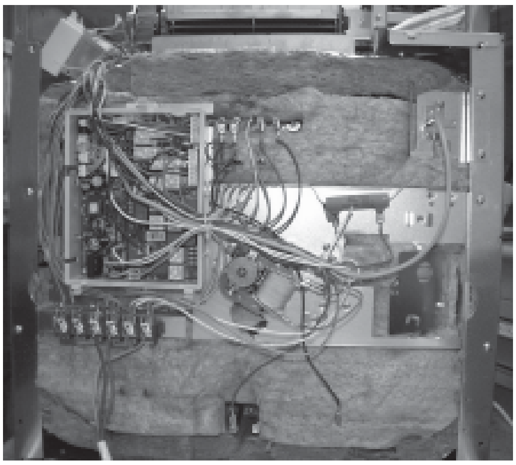


Fig.: assembly situation

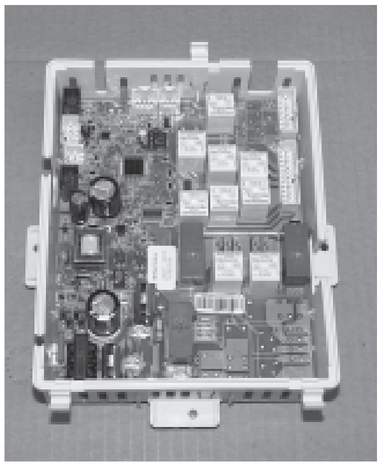


Fig.: Spare part OVC2000

The power electronics are located on the rear side of the appliance and are accessible after removing the housing rear panel. The power board is installed in a so-called „functions box“ made of plastic. These two components, power electronics and plastic box, are also a replacement part unit (see Ill.)

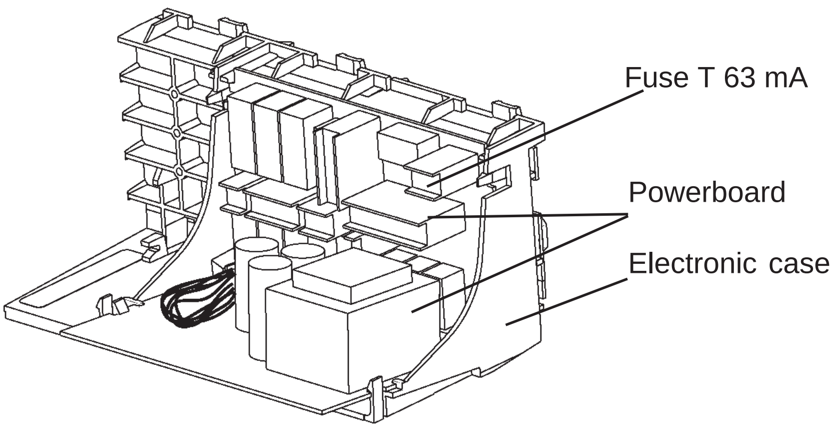
Please refer to Chapter 7 for connection designations and possible measuring points.

4.1.2.2 Prisma power electronic

The power boards accommodate the components to control the heaters, hot air blowers and cooling fan.

In addition, the primary side of the power pack includes the fuse (sluggish, 63 mA) of the appliance.

If this fuse is defective, the appliance does not function and the displays and lighting system are out of service.



The interface and powerboard are only available as a complete unit.

4.1.3 Temperatursensor PT500

The temperature in the baking oven is measured by a temperature sensor (type PT 500) for appliances with control board. The sensor is provided at the rear of the appliance. It is used to transmit to the electronic systems the values for:

- cyclic heating the radiators until the selected temperature is reached;
- switch off the radiators in case of overheating of defective sensor;
- switching ON/OFF the cooling fan.

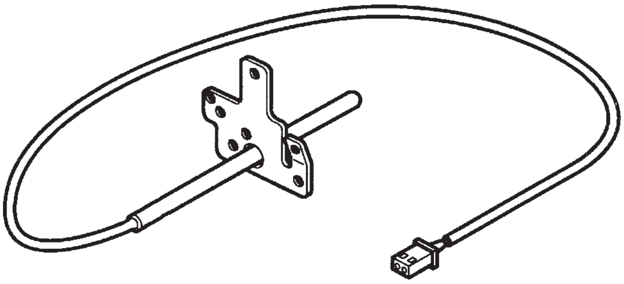


Fig. Temperature sensor

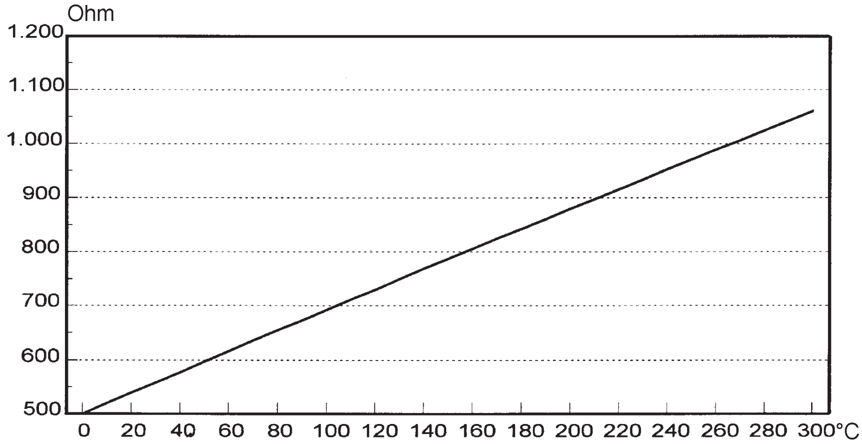


Fig. Electrical resistance of sensor depending on the ambient temperature

4.1.4 Door locking systems
4.1.4.1 Door locking system, standard

The appliances with pyrolytic self-cleaning system are provided with a specific door lock system (Fig. 1) This system prevents opening of the baking oven door with the pyrolysis switched on. The lock system is operated with 2 heated bimetallic elements which move a bar into position which then either blocks or releases the lock lever at the baking oven door. The system functions during the pyrolysis process independent of the electrical voltage.
The door lock is switched on at a temperature of the muffle centre of gravity (temperature in centre of baking oven) of 312 °C. Unlocking is at a temperature of approx. 180 °C via a Klixon (f11 in wiring diagram). The Klixon is arranged at the transverse beam beside the hot air motor (Fig. 2).



Fig. 1, Door lock

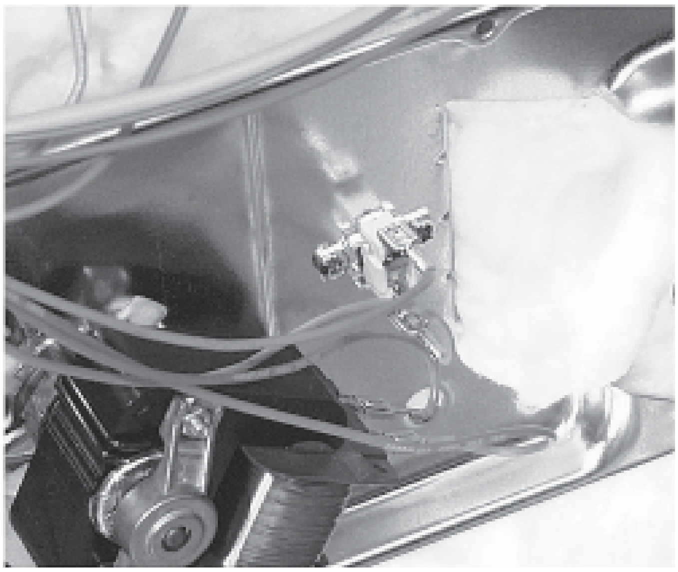


Fig. 2, Arrangement of Klixon

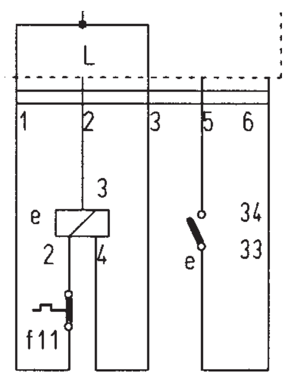


Fig. Switching of door lock

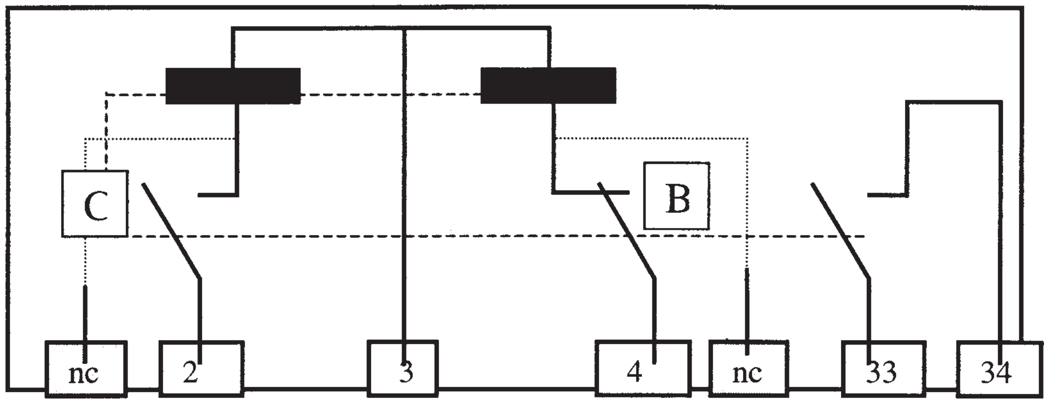
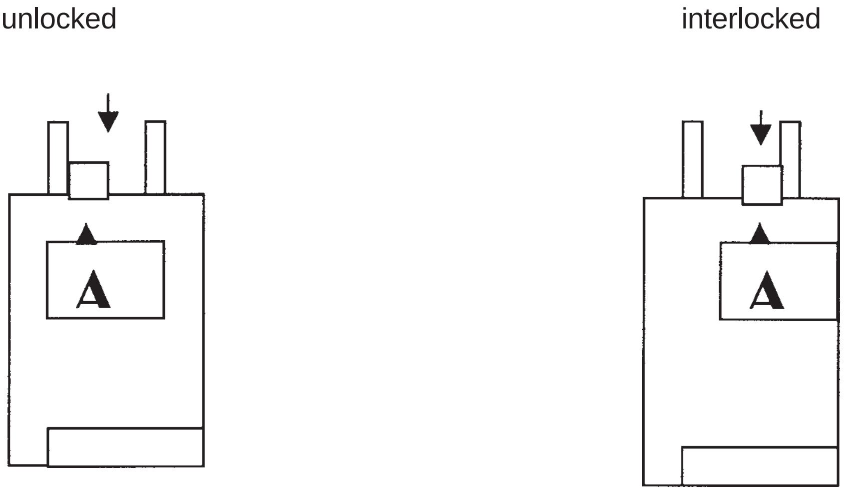


Fig. Door lock in unlocked state

2 – E Inlet unlocking   4 – Inlet lock
3 – Phase (230 V)   33/34 – Switch contacts (5 V, 100 mA)



As soon as a voltage of 230 V is applied to the contacts 3 and 4, the bar “A” moves to the other side after 2 – 10 seconds and blocks the lock lever mechanically. The door cannot be opened. At the same time, the internal contact “B” opens and disconnects the lock path. The switch contacts 33/34 close and signal that door lock is completed. The electronic signal completes the lock signal. Internal contact “C” closes.
For unlocking, a voltage of 230 V must be applied to contacts 2 and 3. The bar “A” moves backwards and releases the lock lever. The door can be opened provided that the contact f11 (Klixon) is closed.

4.1.4.2 Door locking system, motorics with door-switch light

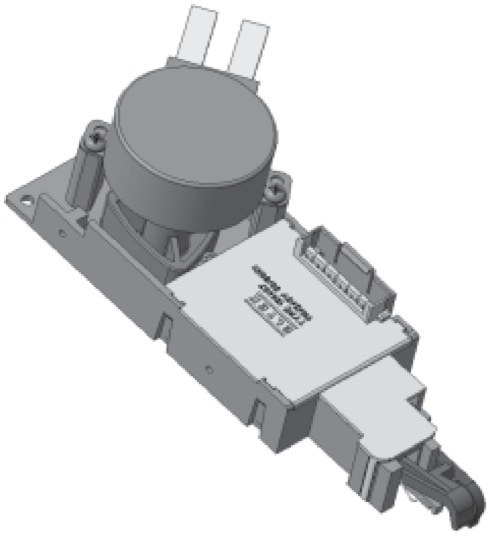
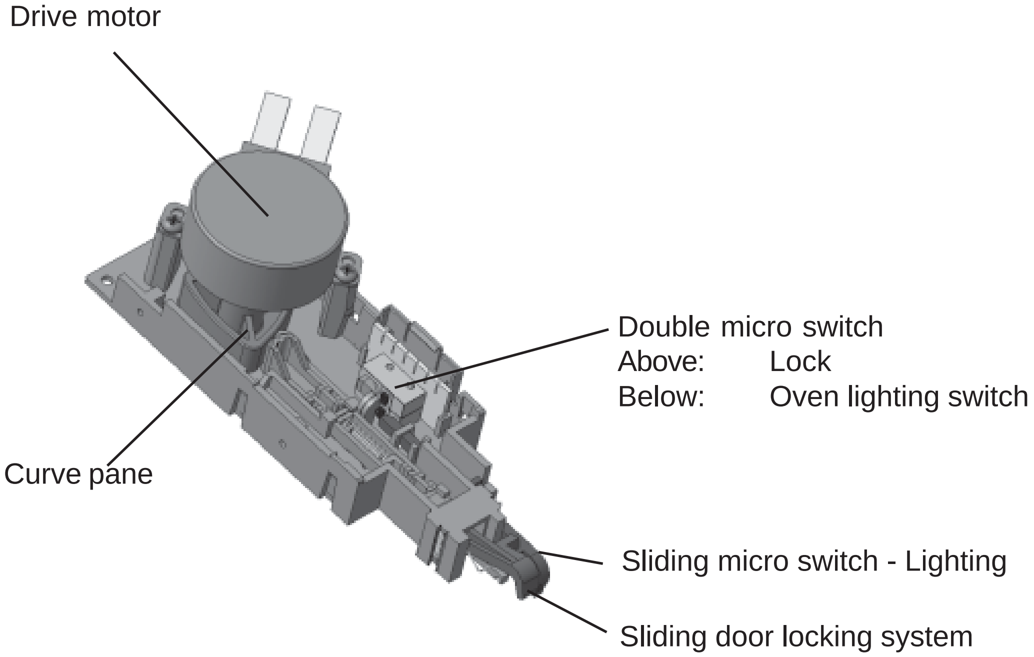
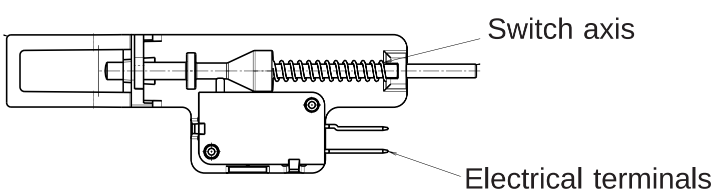
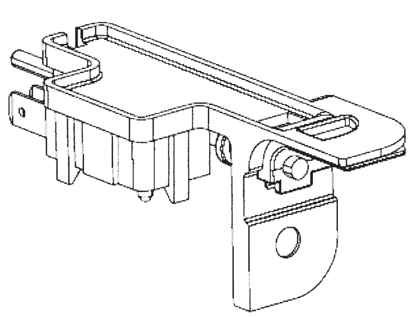


Fig.: Door locking system as complete component



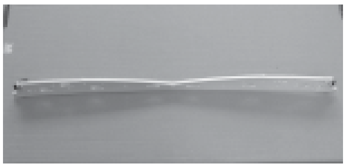
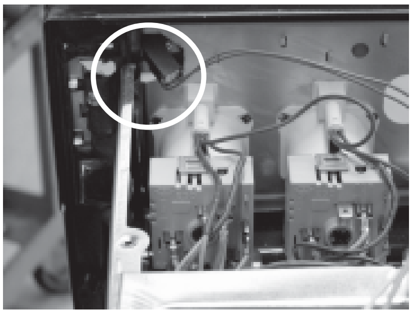
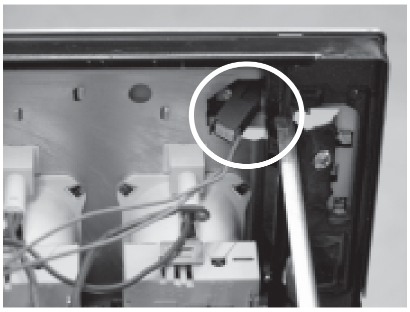
4.1.5 Door switch for the light



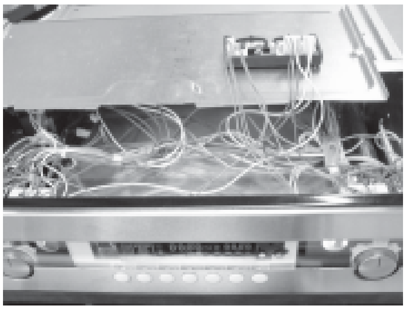
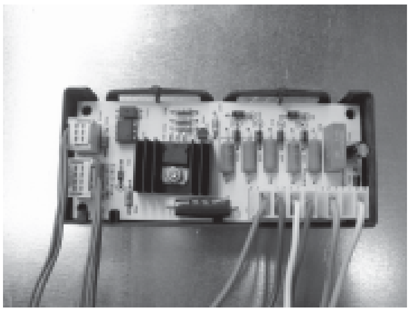


When opening the door of the oven, the lighting of the oven is activated over this component after the device has been switched on. The mounting position is at the top and right-hand corner of the front frame of the oven

4.1.6 Light bar in the control panel

The illustrations show the light bar as a separate component and the electric terminals from the perspective of the interior of the device, on the left and on the right respectively. The installation occurs in the truss of the control panel. The control panel must be removed in order to be able to deinstall the light bar.

The activation of the light bar occurs through a activation electronics that is hafted on the lower surface of the front cover. It provides the light bar with a voltage of 7V/18mA.

4.2 Functional parts - Cooking setting control

4.2.1 Power controller

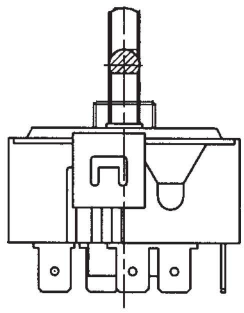


Fig. Power controller

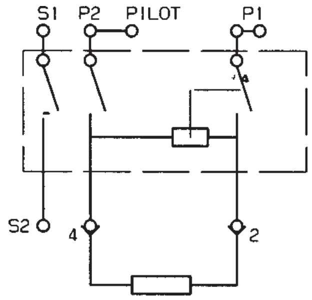


Fig. Switch in „OFF“ position
Input voltage 230 V

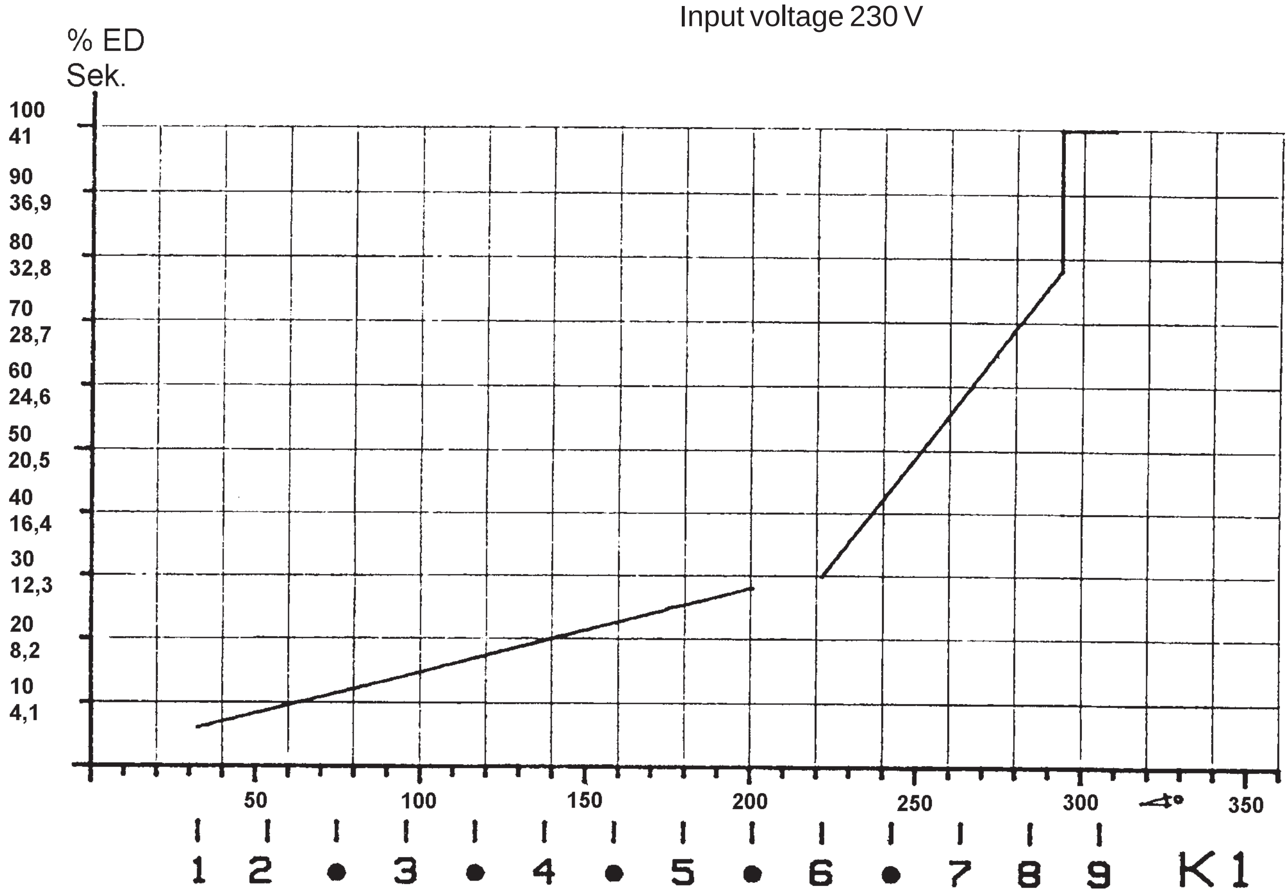
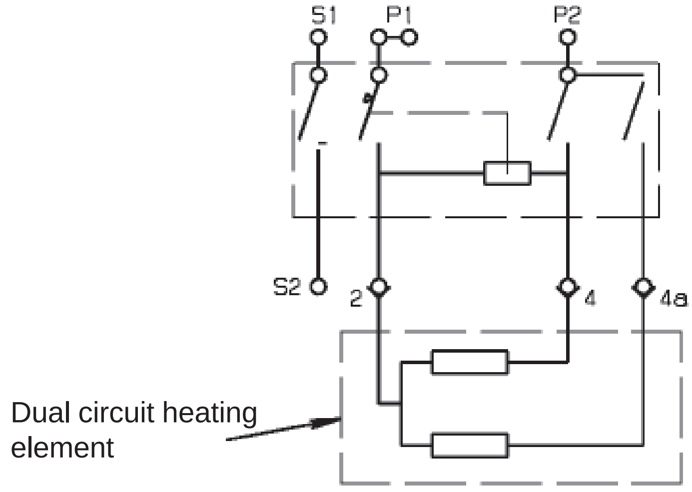


Fig. Performance characteristic
K1 – Knob position
% ED – Switching on period in percent
100 % corresponds to a switching on period of 41 seconds

The hot plates are controlled via the bimetallic contact P 1-2. The input voltage of 230 V is applied here.
Depending on the position of the knob, this contact determines how often the hot plate is switched on or off during a certain unit of time by cycling the maximum heating power (230 V or 0 V between contact 2 and 4) (refer to performance characteristic).

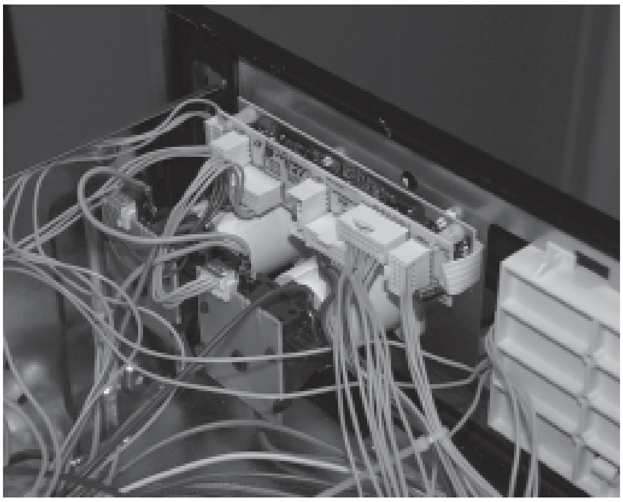
Continuous operation at max. heating power is hot plate 9.

The power characteristic shows the power controller in cycling mode.
The average switching on period for each knob position can be read off in % of the cycled and/or max. power.



Dual circuit regulator

4.2.2 Input electronic HOC2000 and Input module



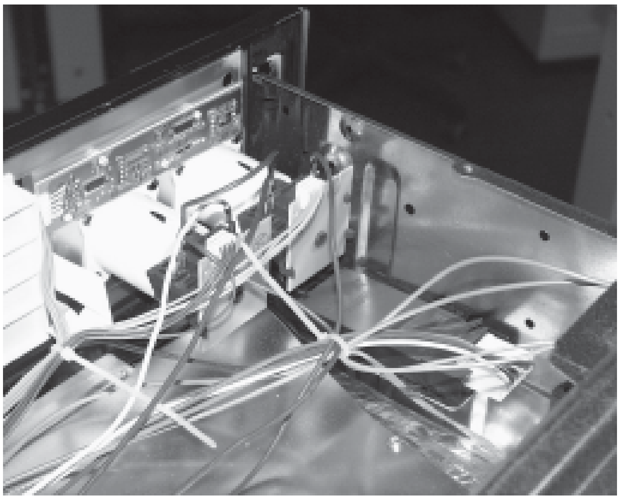
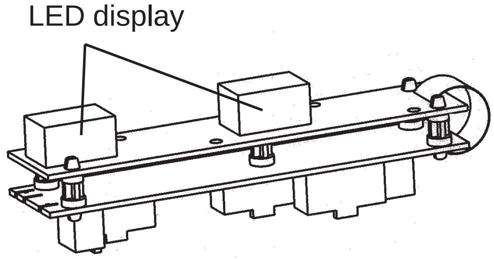
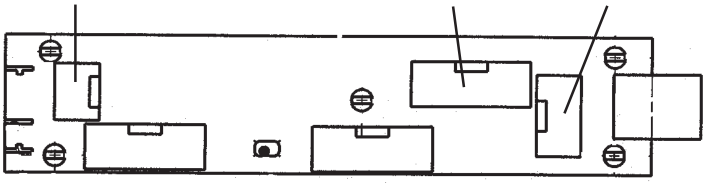


Fig.: input electronic HOC2000 and Input module in installed condition

Input electronic HOC2000



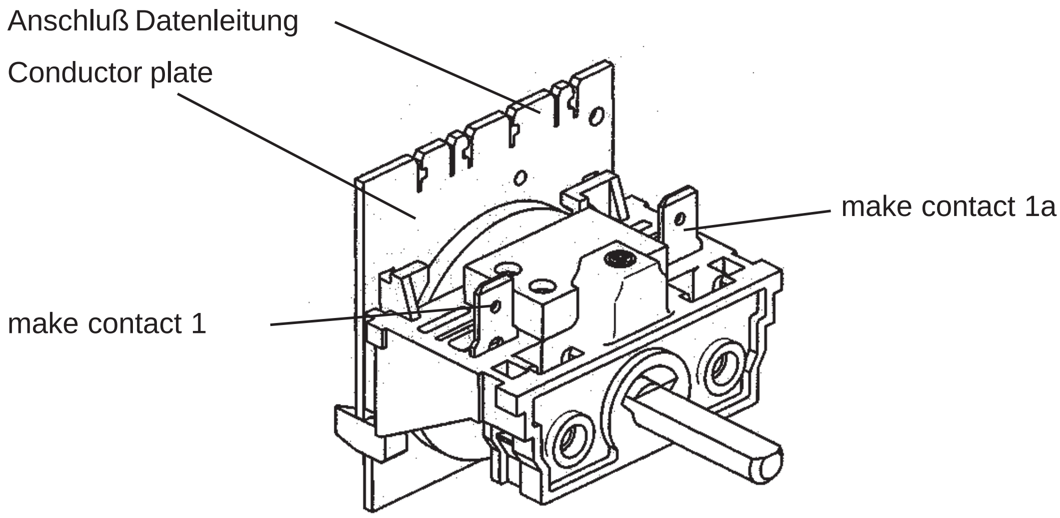
3d view



description of connection

Attention: The HOC2000 input electronics also consist of ESD-sensitive components.

Input module



The appropriate cooking zone relay which is located on the HOC2000 power board is provided with voltage via the main switch (make contact) 1/1a of the cooking zone switch (input module). The make contact is already closed from the first switching step. This corresponds to a rotation of 30° (see wiring diagram).

Any other switching step, approx. 18° results in a change of a resistance value which is transmitted by the conductor plate via data link to the HOC2000 user interface. So the input module works like a potentiometer.

Behind every rotation there is a specific resistance value, which on the other hand stands for a certain cooking level.

contacts of conductor plate 10mA/5Vdc

		1 / 1a	2 / 2a	51k / 0k	48k / 3k	45k / 6k	42k / 9k	39k / 12k	36k / 15k	33k / 18k	30k / 21k	27k / 24k	24k / 27k	21k / 30k	18k / 33k	15k / 36k	12k / 39k	9k / 42k	6k / 45k	3k / 48k	0k / 51k (1–3 / 3–4)
0°	0				X																
30°	1	X				X															
48,57°	2	X					X														
67,14°	3	X						X													
85,71°	4	X							X												
104,28°	5	X								X											
122,85°	6	X									X										
141,42°	7	X										X									
159,99°	8	X											X								
178,57°	9	X												X							
197,14°	10	X													X						
215,71°	11	X														X					
234,28°	12	X															X				
252,85°	13	X																X			
271,42°	14	X																	X		
290°	15	X																		X	
310°	Impuls	X																			X

contact name of connector

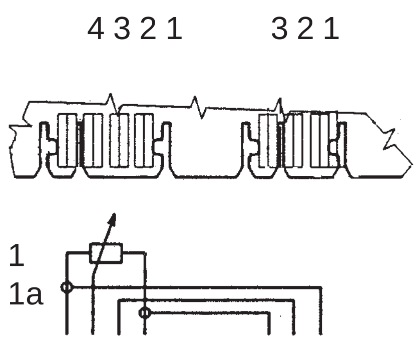


Fig.: wiring diagram input module

4.2.3 cooking zone power board HOC2000

This board consists of a number of relays, a transformer and other components which are necessary for the power supply of relays and input boards.

It receives the electrical control signals transmitted by the input boards and supplies the relevant heating element (cooking zones) with power depending on the impulse/s.

The control relays select the various cooking zones, its number may change according to the type of appliance.

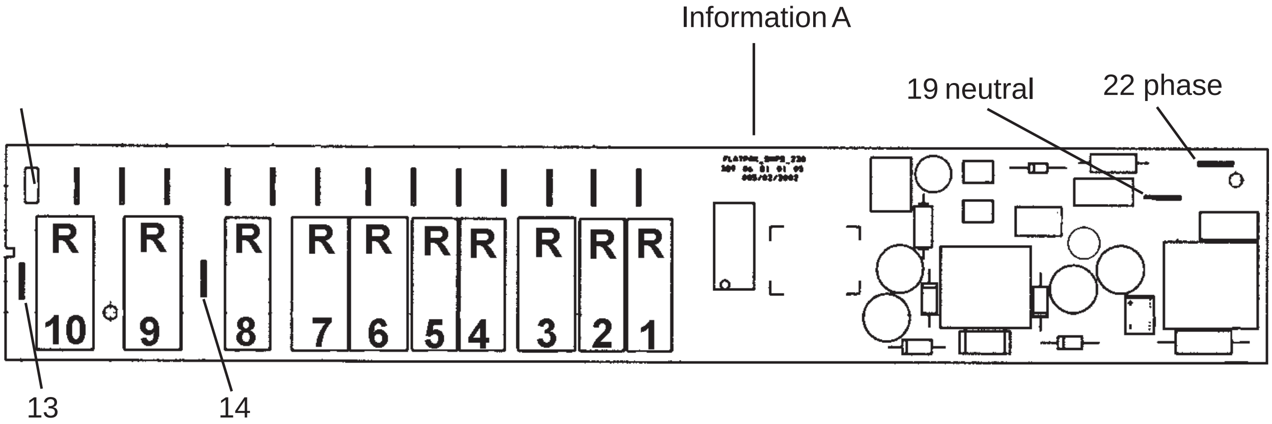
Voltage:	230V
Frequency:	50Hz/60Hz
Max. working temperature:	85° C

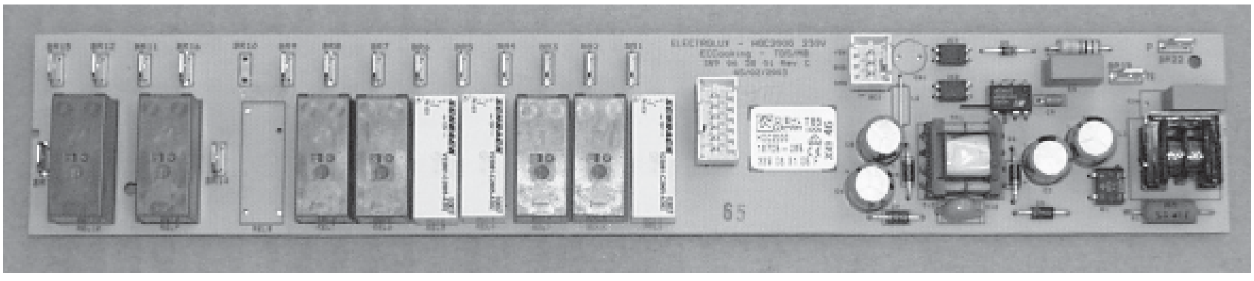
Information A: The power board is marked with
- the variant number
- the production date (week/year)

The various plug tags (BRxx) and relays (Rxx) are specified on the board. These specifications can also be found on the wiring diagram.

Also on the power board there is a safety temperature limiter which stops the power supply and switches off the appliance when exceeding a board temperature of 130°C. After a successful cooling down it switches back again and the built-in cooktop can be put into operation.

Between contact BR19 (neutral) and BR22 (phase) it is possible to measure the mains voltage.





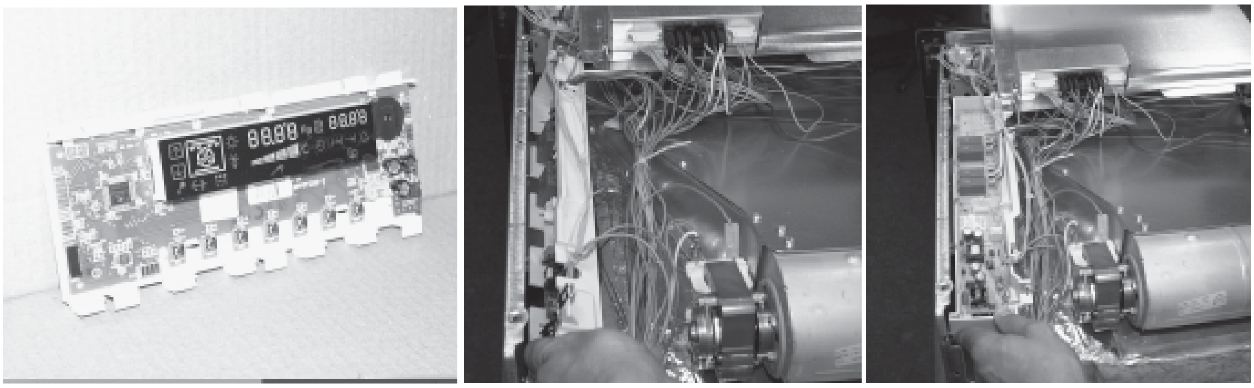


Fig. HOC2000 power board built in the appliance (example built-in cooker)

The assembly position in the appliance is at the right side wall of the housing. For disassembly of the power board you first have to remove the housing lid. Afterwards you can unscrew both screws which fix the unit power board and plastic housing from the outside of the appliance.

Note: A built-in cooker must be removed completely from the built-in cavity for disassembling the power board.

5. Technical equipment

5.1 Temperature safety device

With built-in appliances, there is a temperature fuse on the side of the air channel that switches off the appliance in the event of overheating. The measured temperature value during a cutoff is 90°C.

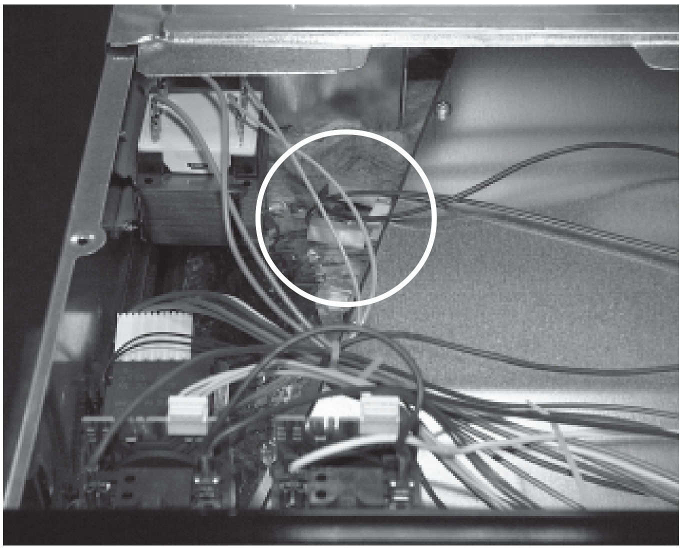


Fig.: Built-in position - Temperature fuse

Notes: - for wiring diagram see chapter 7
- Deviations possible with floor-mounted stoves

5.2 Fan after-running

The cooling fan switches on automatically when putting the appliance into operation. First it is in operation to keep cool the appliance surfaces. After the oven was switched off, the fan continues running to cool the appliance and then switches off automatically at a centre of gravity temperature of the muffle of approx. 120°C-130°C. Gesteuert wird der Lüfternachlauf über die Elektronik.

Note: - for wiring diagram see chapter 7
- Deviations possible with floor-mounted stoves

Depending on the appliance type, the cooling fan is automatically switched on when the appliance is switched on, depending on the time or temperature respectively. The tasks are keeping the appliance surface cool and protecting the electronics and electrical components from overheating. After the oven has been switched off, the fan continues to run in order to continue to cool the appliance and then switches itself off automatically. There is a difference here between fitted appliances and floor-mounted appliances.

Fitted appliances: automatic deactivation of the cooling fan when the central muffle temperature reaches approx. 120°C - 130°C

Floor-mounted appliances: automatic deactivation of the cooling fan depending on the appliance type, time or temperature-related.
- Time-related deactivation after 15 min.
- Temperature-related deactivation when the central muffle temperature reaches 120°C - 130°C

If the hob of floor-mounted appliances is taken into operation, it is also necessary to protect the oven electronics from overheating. Therefore:
- an automatic deactivation of the cooling fan after 8 min.
- Automatic deactivation of the cooling fan 15 min. after the hob is switched off.

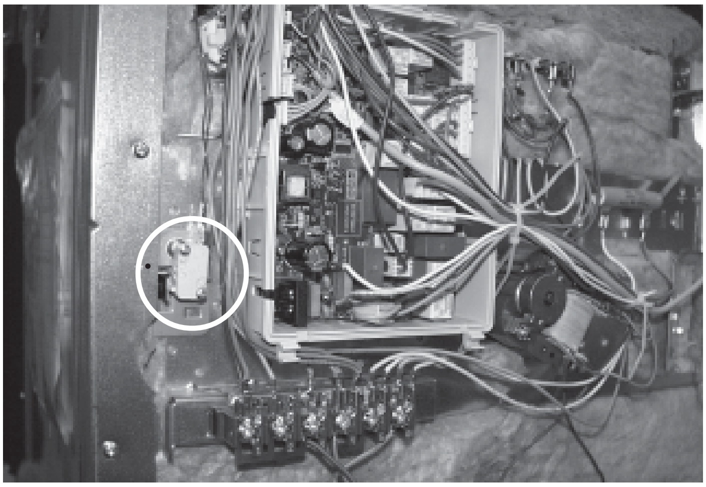
5.3 Measure against wrong electrical connection

Only with appliances equipped with the Prisma power electronics.

400V recognition in appliances with a 230V mains voltage

- 400V are recognised by the microprocessor
- The microprocess switches to error mode
- The incorrect connection is shown by Error Code F7 being shown in the display
- There is not an heating element connected to the electric voltage
- All of the functions are normal when the correction is correct

5.4 Oven rack protective circuit



Appliances with Pyroluxe self-cleaning system are provided with a microswitch. Dieser Mikroschalter befindet sich an der linken äußeren Seite der Komponentenplatte. **Only** with attached oven racks, **not** with slide-in grids, the microswitch interrupts a switch contact which prevents an activating of the pyrolytic function.

Note: for wiring diagram see chapter 7

6. Fault diagnosis/ What to do if ...?

6.1 Alarmmanagement (Faultcodes)

Alarmmanagement Powerboards Prisma, OVC1000 und OVC2000

Display	Description of fault	Fault repair
F0	Internal error	replace power electronics
F1	door cannot be locked	Test door locking system
F2	door cannot be unlocked	Test door locking system and unlocking thermostat f11
F3	software error	Execute network reset by disconnecting the appliance from the electricity supply and restarting
F94	Temperature sensor alarm - resulting in F4	Test temperature sensor, replace if necessary
F4	Temperature sensor without contact or short circuit	Test temperature sensor, replace if necessary
F5	Clotted heating element relay contacts on the power electronics	Replace power electronics
F95	Temperature alarm at power electronics - resulting in F6	Test built-in situation of the ventilation channel and the function of the cooling fan
F96	Temperature alarm at power electronics - resulting in F6	Test built-in situation of the ventilation channel and the function of the cooling fan
F6	Power electronics temperature too high	Test built-in situation of the ventilation channel and the function of the cooling fan
F7	Faulty electrical connection (only in appliances with Prisma power electronics)	Correctly connect the appliance and re-start
F8	No connection between power electronics and input electronics	Check connection line - replace electronic systems if necessary
F9	Micro processor resets itself independently (= Reset)	Execute network reset by disconnecting the appliance from the electricity supply and restarting
F10	Triac on power electronics defect	Activate Main Button, select an operation modus with hot air, wait for cooling ventilation start, replace power electronics again in the event of an error report following approximately 20 seconds
F11	Meat skewer sensor without contact or short-circuited	Check meat thermometer, also check bushing and wiring if necessary; if all this OK replace power electronics
F91	Temperature sensor alarm for steam generator - resulting in F12	Test temperature sensor, replace if necessary
F12	Temperature sensor of steam generator without contact or short-circuited	Test temperature sensor, replace if necessary
F13	Internal electronics error	Replace power electronics
F14	software error	Replace input electronics
F15	Internal electronics error	Replace input electronics
F16	Combined alarm Pyrolytic cleaning/cooking zone	Replace input electronics

6.2 Measuring the temperature sensor

If a failure at the temperature sensor is assumed, the resistance can be checked by means of an ohmmeter.
The resistance of the temperature sensor should be 500 – 600 ohms at room temperature.
Make sure to measure the insulation resistance between the metallic housing and each connection terminal.
The resistance should be higher than 2 MOhms.

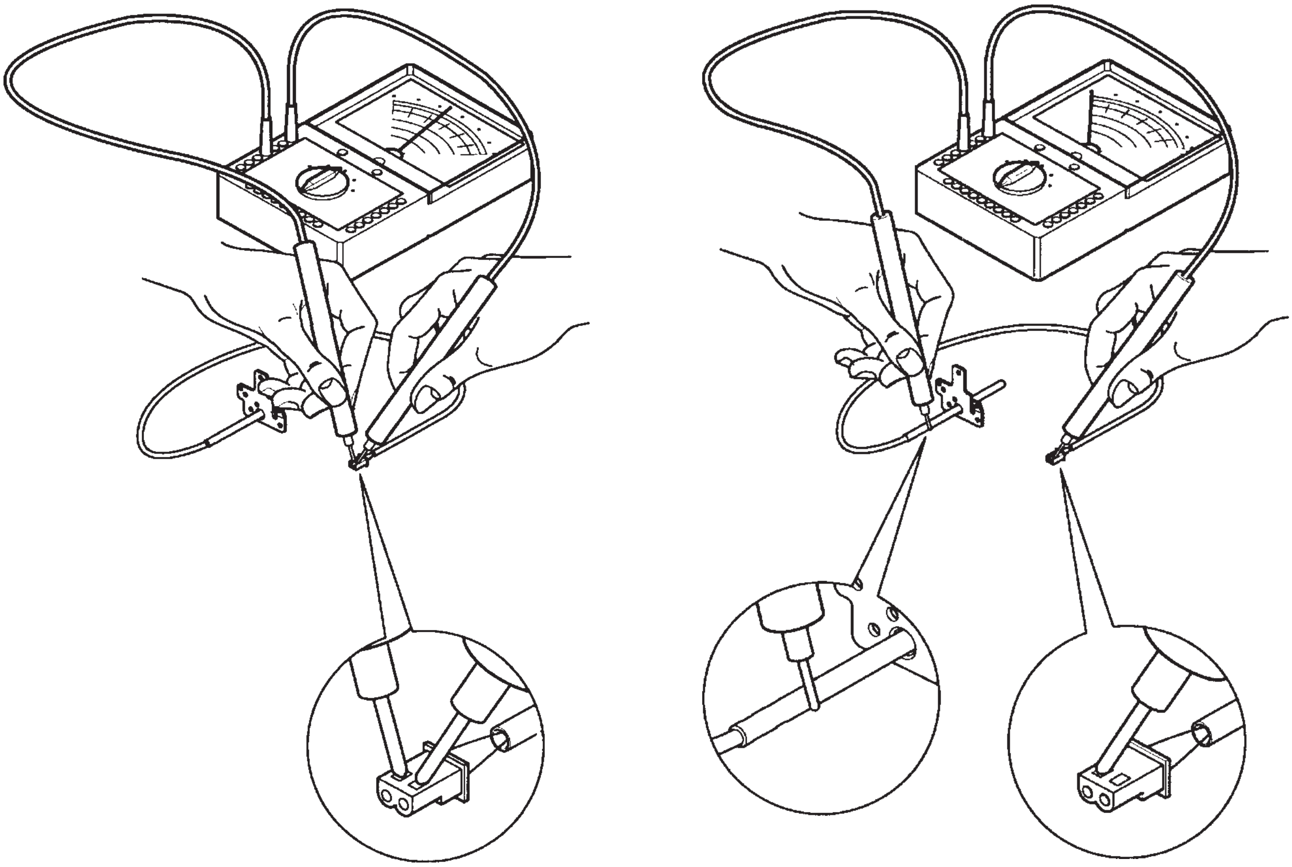


Abb. Measuring the temperature sensor

6.3 Demo Mode input electronic Perfect 2

6.3.1 Activating/deactivating Version a

Start position: Disconnect the appliance from the mains for approx. 10 seconds.

Display: "12.00" and flashing time symbol (fig. 1)

Operating step 1: Activate "Selection button".



Fig. 1

Operating step 2: Simultaneous pressing of the "Selection" and "Minus" buttons (fig. 2).

Display: "Time symbol" is extinguished (fig. 3).



Fig. 2

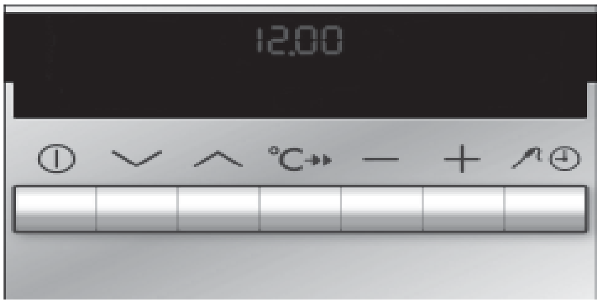


Fig. 3

Operating step 3:	Switching the appliance on with the main switch			
Display:	-	active Demo Mode	--->	"Time symbol" (fig. 4).
	-	deactivated Demo Mode	--->	none (fig. 5)
Acoustic signal:	-	active Demo Mode	--->	2 x "double-beep“.
	-	deactivated Demo Mode	--->	1 x "beep“.

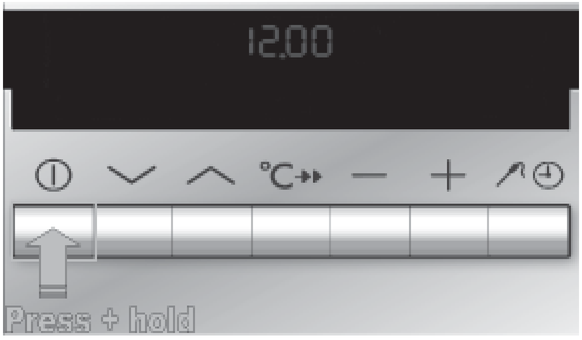


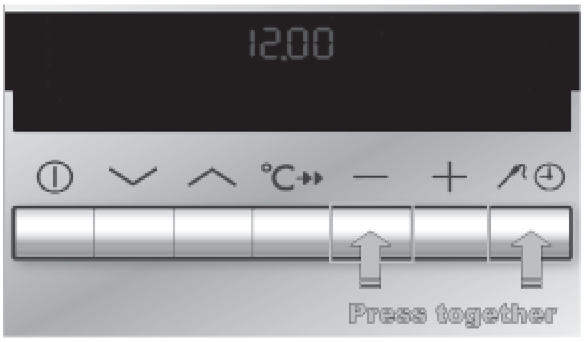
Fig. 4



Fig. 5

6.3.2 Activating/deactivating Version b









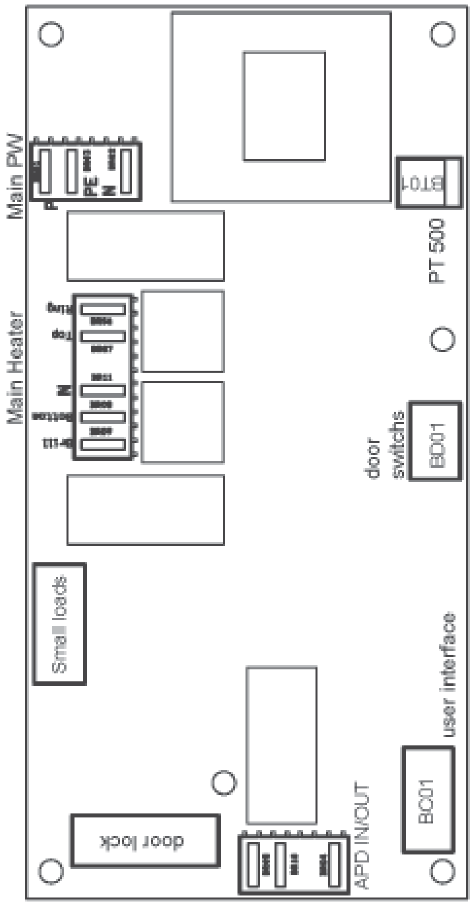
6.4 Door lock test

Disconnect appliance approx. 10 sec from the supply mains. The clock flashes after reconnection. Keep the "fast heating" and "selection" button pressed in for approx. 2 sec.

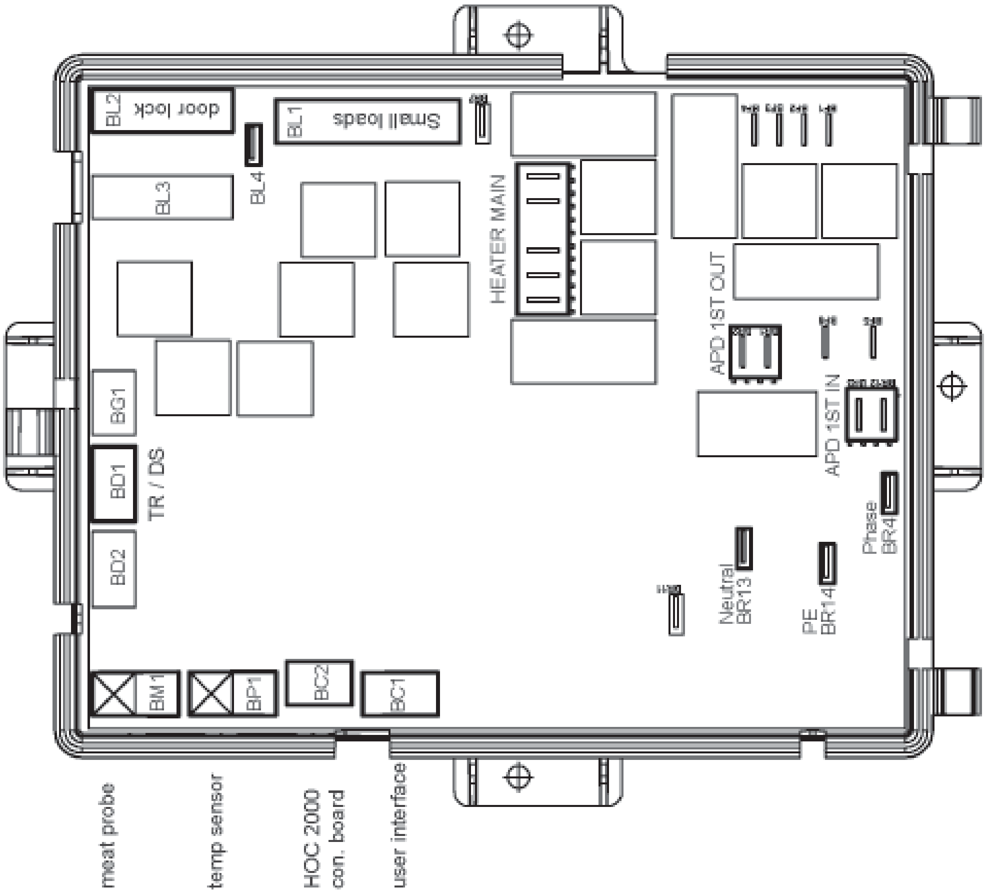
7. Wiring diagram / measuring points

7.1 Connection Point Overview

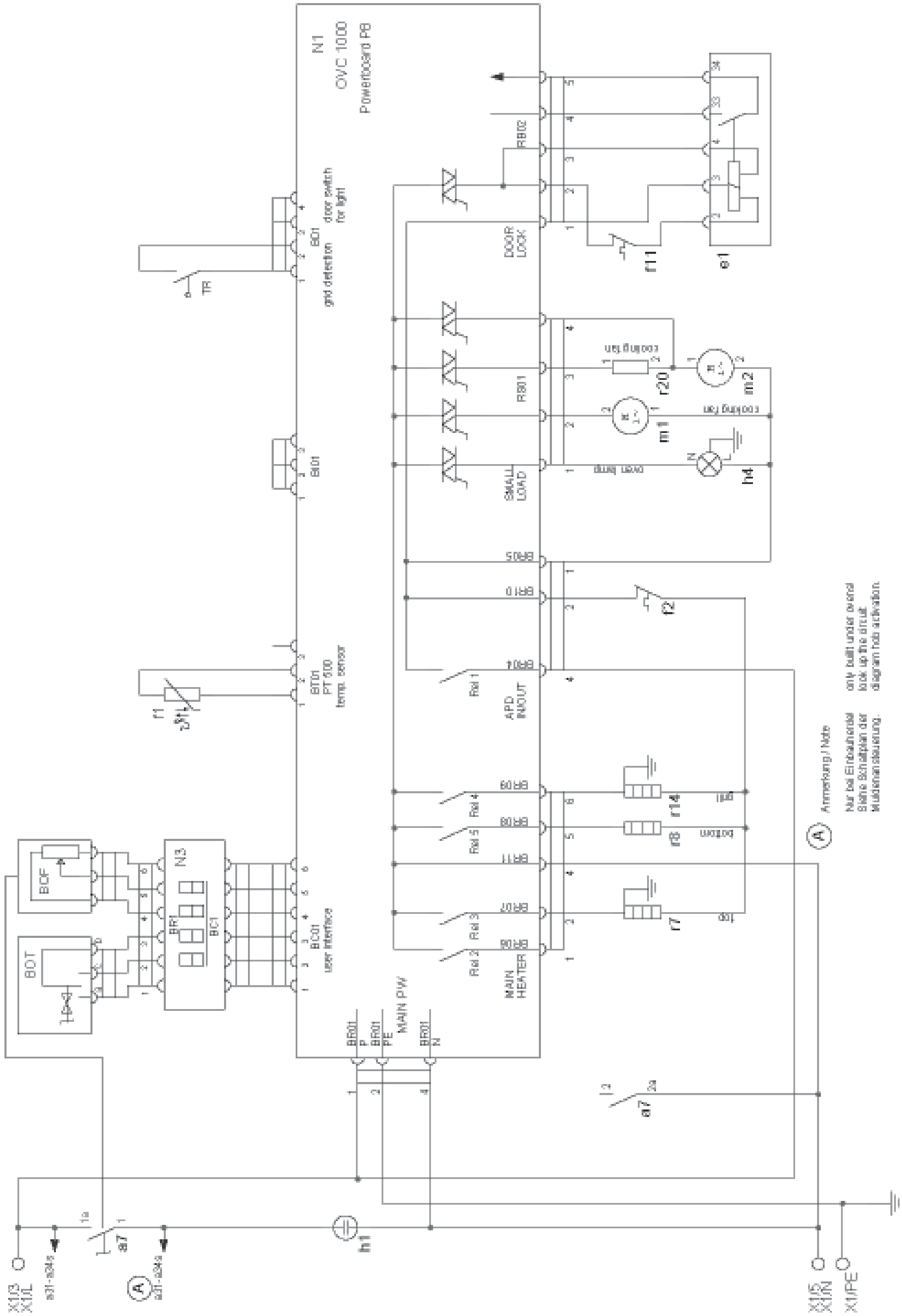
OVC 1000



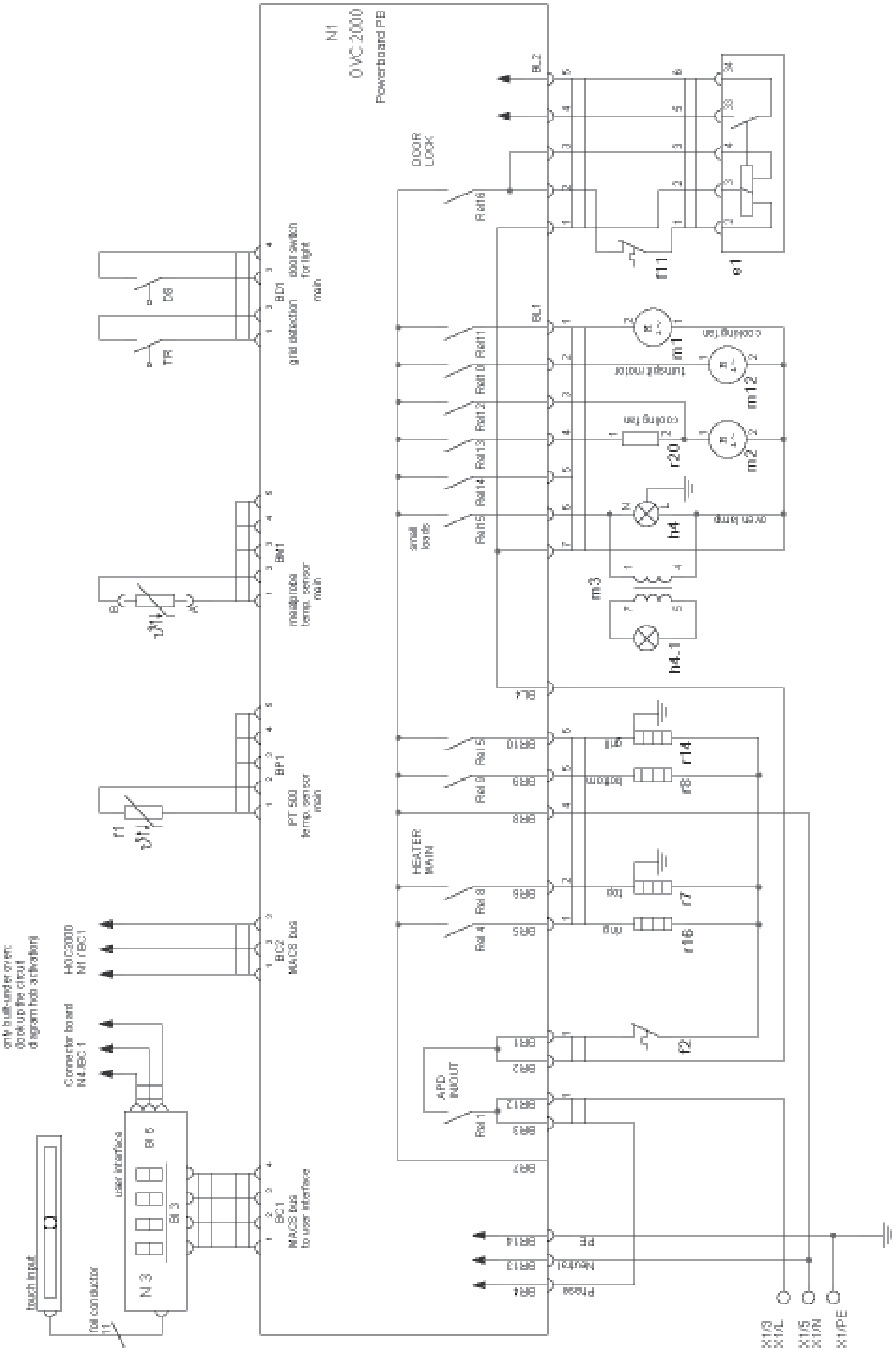
OVC 2000



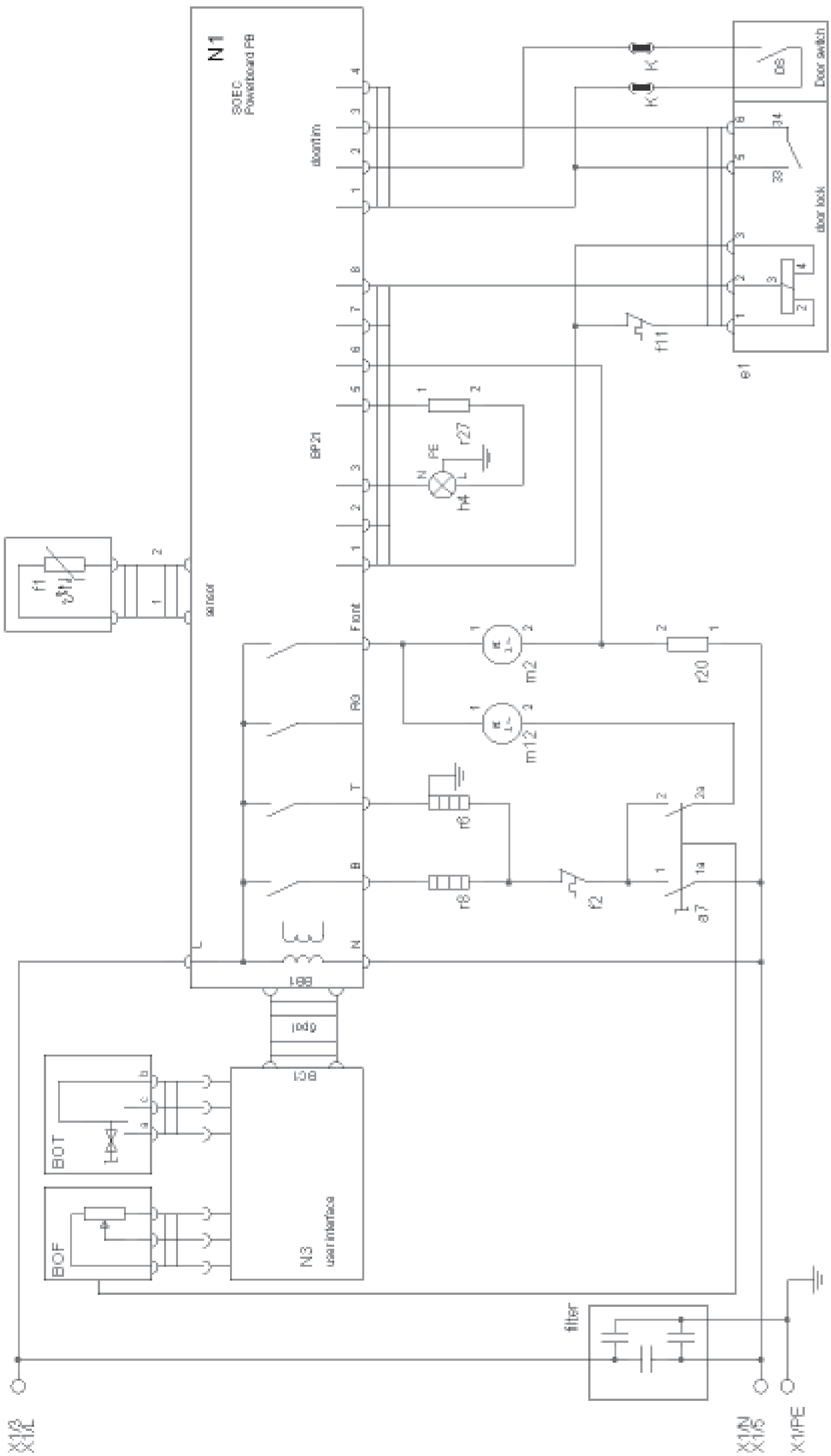
7.2 Example circuit diagram OVC 1000



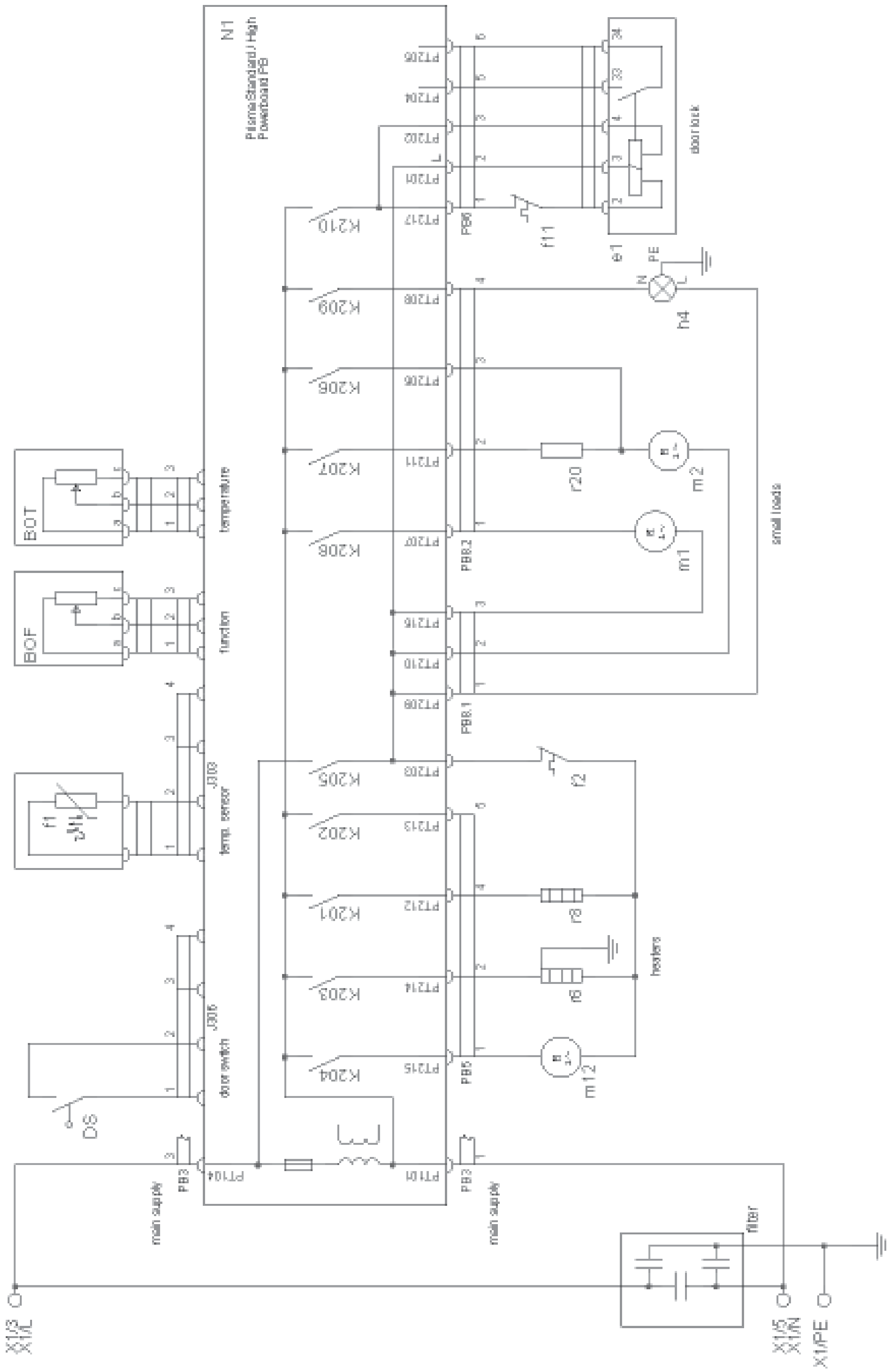
7.3 Example circuit diagram OVC 2000



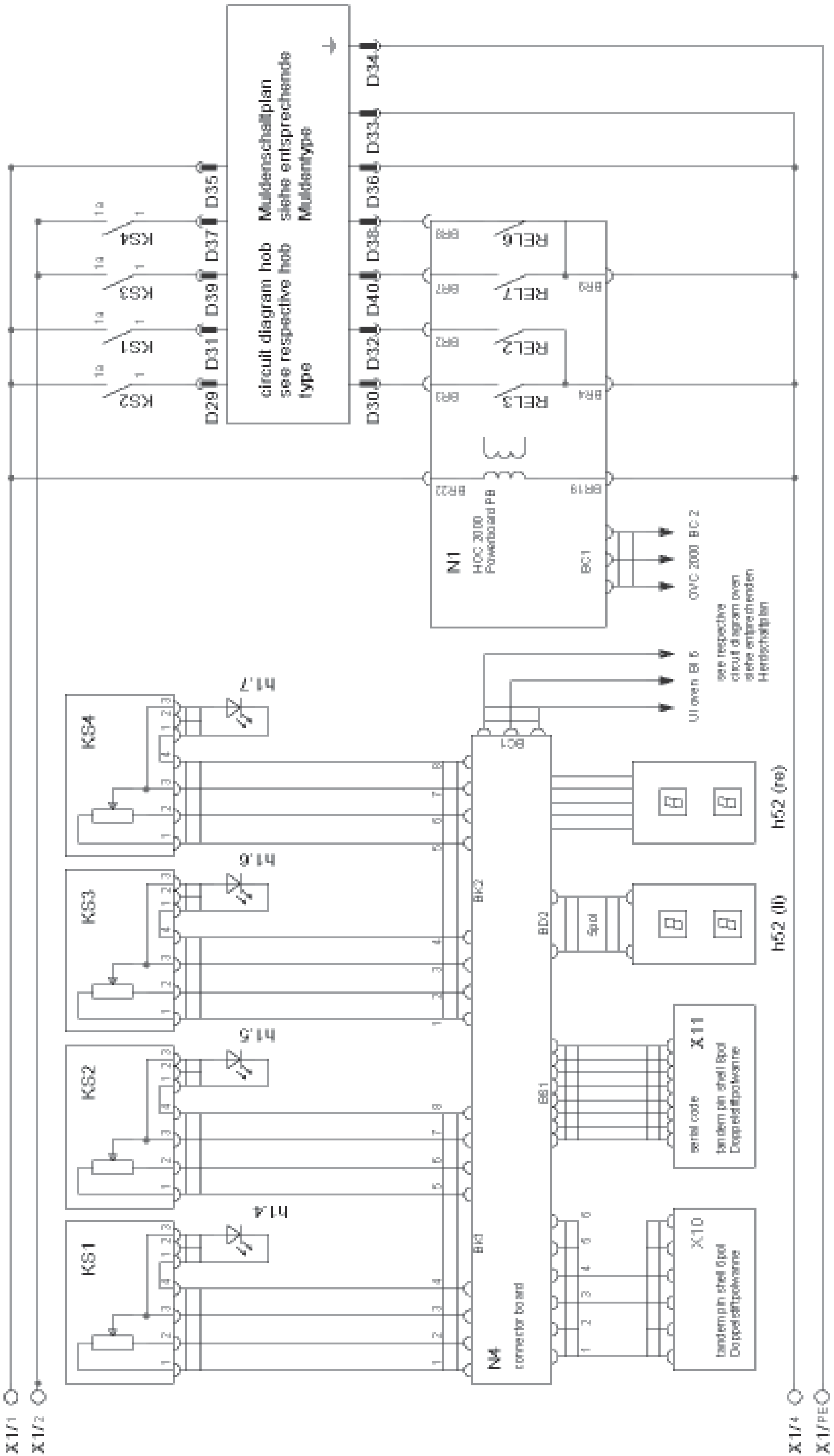
7.4 Example circuit diagram SOEC



7.5 Example circuit diagram Prisma



7.6 Example circuit diagram HOC 2000



7.7 Operative Equipment Overview

Kenn-zeichen	Beschreibung	Description
a1	Schalter 7-Takt VL	switch 7-step front left
a2	Schalter 7-Takt HL	switch 7-step rear left
a3	Schalter 7-Takt HR	switch 7-step rear right
a4	Schalter 7-Takt VR	switch 7-step front right
a7	BO Schalter Hauptbratofen	Heating mode selector main oven
a7.1	BO Schalter Kleinbratofen	Heating mode selector top oven
a8	LTC(Niedrig Temp. Garen) Schalter	LTC(Low Temp. Cooking) switch
a15	Touchschalter elektron. Warmhalteplatte	touch electronic switch warming zone
a31	Energieregler VL	energy regulator front left
a32	Energieregler HL	energy regulator rear left
a33	Energieregler HR	energy regulator rear right
a34	Energieregler VR	energy regulator front right
a61	Touchschalter elektron. VL	touch electronic switch front left
a62	Touchschalter elektron. HL	touch electronic switch rear left
a73	Touchschalter elektron. HR	touch electronic switch rear right
a84	Touchschalter elektron. VR	touch electronic switch front right
A1	Ventil Abluft	actuator exhaust
A2	Ventil Entdampfen	actuator desteam
b3	Buchse Fleischthermometer	Socket meatprobe
BOF	BO Schalter Funktion	mode selector function
BOT	BO Schalter Temperatur	mode selector temperature
c4	Netzfilter	interference filter
D	MNL-Stiftgehäuse 1x12-polig	hob connector 12-pol.
DS	Türschalter	door switch
e1	Türverriegelung Pyro	Door lock pyro
e11	Verteilerplatine TE	Distributor plate pot detection
E	MNL-Stiftgehäuse 1x8-polig	hob connector 8-pol.
F	Stiftgehäuse 21 polig	hob connector 21pol
f1	Regler Temperatur Hauptbratofen	Main oven thermostat
f1.1	Regler Temperatur Kleinbratofen	Top oven thermostat
f2	Sicherheitstemperaturbegrenzer Hauptbratofen	safety temp. limiter main oven
f2.1	Sicherheitstemperaturbegrenzer Kleinbratofen	safety temp. limiter top oven
f5	Klixon Lüfternachlauf Bratofen	Thermostat cooling fan delay
f6	Klixon Lüfterschnelllauf Pyro	Thermostat fast run cooling fan pyro
f7	Magnetronsensor	sensor to magnetron
f8	LTC(Niedrig Temp. Garen) Thermostat	LTC(Low Temp. Cooking) termostat
f11	Klixon Entriegelung Pyro	Thermostat unlock pyro
f12	Fremdbeheizter Klixon Lüfternachlauf	Thermostat cooling fan delay
f15	2. Sicherheitstemperaturbegrenzer Bratofen	2. safety temp. limiter oven
f16	Klixon Anzeige Übertemperatur	thermostat overheating warning
f19	Regler Temperatur Schublade	rack thermostat
f21	Sicherheitstemperaturbegrenzer Grill	saftey temp. limiter grill
f22	Sicherheitstemperaturbegrenzer Friteuse	saftey temp. limiter fryer
f31	Restwärmekontakt VL	residual contact front left
f32	Restwärmekontakt HL	residual contact rear left
f33	Restwärmekontakt HR	residual contact rear right
f34	Restwärmekontakt VR	residual contact front right
G5	Magnetron	magnetron
h1	Glimmleuchte Betrieb Hauptbratofen	lamp working main oven
h1.1	Glimmleuchte Betrieb Kleinbratofen	lamp working top oven
h1.4	Glimmleuchte Betrieb Kochzone VL	lamp working hot plate front left
h1.5	Glimmleuchte Betrieb Kochzone HL	lamp working hot plate rear left
h1.6	Glimmleuchte Betrieb Kochzone HR	lamp working hot plate rear right
h1.7	Glimmleuchte Betrieb Kochzone VR	lamp working hot plate front right
h3	Glimmleuchte Temperaturreglung Hauptbratofen	lamp heating main oven
h3.1	Glimmleuchte Temperaturreglung Kleinbratofen	lamp heating top oven
h4	Bratofenlampe Hauptbratofen	oven lamp main oven
h4.1	Bratofenlampe seitlich Hauptbratofen	oven lamp side main oven
h4.6	Halogenlampe	lamp halogen
h5	Bratofenlampe Kleinbratofen	oven lamp top oven
h5.1	Bratofenlampe seitlich Kleinbratofen	oven lamp side top oven
h7	Fleischtemperaturanzeige	meatprobe display
h9	Anzeigeleuchte Übertemperatur	lamp overheating
h10	Analoguhr	analog timer
h11	Elektronikuhr	electronic timer
h12	6-Tasten Elektronikuhr	6-push electronic timer
h20	timer Vorwahl VR/HR Mulde	timer primary code hob
h30	Restwärmeanzeige	residual lamp
h40	Anzeigeplatine	display board
h52	Anzeige Herd	display oven
K	Kupplung	clutch
k1	LTC(Niedrig Temp. Garen) Relais	LTC(Low Temp. Cooking) relay
KS	Schalter Kindersicherung	switch child safety
KS1	Kochplattensteller VL	rotary hot plate front left
KS2	Kochplattensteller HL	rotary hot plate rear left
KS3	Kochplattensteller HR	rotary hot plate rear right
KS4	Kochplattensteller VR	rotary hot plate front right

Kenn-zeichen	Beschreibung	Description
M1	Muldenanschlußgehäuse 14-polig 1+2	hob connector 14-pol. 1+2
M2	Muldenanschlußgehäuse 14-polig 3+4	hob connector 14-pol. 3+4
m1	Lüfter Heißluftgebläse	fan hot air
m2	Querstromlüfter Bratofen	fan cooling
m3	Trafo Halogenlampe	transformer halogen lamp
m4	Trafo für Uhr	transformer timer
m5	Trafo Elektronik	transformer electronic
m6	Stirrer Motor	motor stirrer
m8	Hochspannungstransformator	transformer high voltage
m12	Grillmotor	turnspit motor
m20	Kühlgebläse, L3	cooling fan, L3
N1	Elektronikplatine Leistung	electronic powerboard
N2	Induktionsmodul	modul of induction
N3	Elektronikplatine Rhea	electronic board Rhea
N4	Steckerplatine	connector board
PE3	Erdungsstützpunkt Frontrahmen links	ground point front frame left
PE4	Erdungsstützpunkt Frontrahmen rechts	ground point front frame right
PE/1b	Erdungsstützpunkt Komponentenplatte	ground point component plate
Q1	Schnellaufheizen Kleinbratofen	quick start module top oven
r6	Oberhitze/Grill Kombination	top heating/grill combination
r7	Oberhitze Hauptbratofen	main oven top heating element
r7.1	Oberhitze Kleinbratofen	top oven top heating element
r8	Unterhitze Hauptbratofen	main oven bottom heating element
r8.1	Unterhitze Kleinbratofen	top oven bottom heating element
r12	Limiter Lüfternachlauf	thermal switch
r14	Grill Hauptbratofen	main oven grill heating element
r14.1	Grill Kleinbratofen	top oven grill heating element
r15	Warmhalteplatte	warming zone
r18	Ringheizkörper	rear
r19	Heizkörper Schublade	rack heating
r20	Vorwiderstand Kühlgebläse	preresistor cooling fan
r21	Heizkörper Grill	heater grill
r22	Heizkörper Friteuse	heater fryer
r27	Vorwiderstand BO-Lampe	preresistor oven lamp
r27.1	Vorwiderstand BO-Lampe seitlich	preresistor oven lamp side
r31	Kochplatte VL	cooking plate front left
r32	Kochplatte HL	cooking plate rear left
r33	Kochplatte HR	cooking plate rear right
r34	Kochplatte VR	cooking plate front right
r35	Kochplatte mitte	cooking plate middle
s1	Sensor TE VL	sensor pot detection front left
s2	Sensor TE HL	sensor pot detection rear left
s3	Sensor TE HR	sensor pot detection rear right
s4	Sensor TE VR	sensor pot detection front right
s11	Mikroschalter Umschaltung Gas/Elektro	micro switch gas to electro
s12	Mikroschalter Umschaltung Grill/Friteuse	micro switch grill to fryer
s13	Mikroschalter Buchse Grill	micro switch grill socket
s14	Mikroschalter Sensor	micro switch sensor
s19	Schalter für Schublade	rack switch
s21	Sensor Grill	sensor grill
s22	Sensor Friteuse	sensor fryer
TR	Teleskopschalter	telescopic runner switch
X1	Netzanschlussklemme	main terminal
X10	Stiftdoppelwanne 6-polig	tandem pin shells 6-pol.
X11	Stiftdoppelwanne 8-polig	tandem pin shells 8-pol.
x20	Steckerleiste, L3	frame connector, L3

Changes

Pages 31, Chapter 6.1 changed